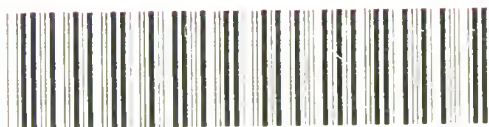


THE MEMSAHIB'S
BOOK OF CAKES.





22102194255

Med
K8962

Digitized by the Internet Archive
in 2016

<https://archive.org/details/b28118674>



MEM SAHIB'S BOOK OF CAKES.

THE
MEM SAHIB'S BOOK
OF
CAKES, SCONES, BISCUITS, &c.
CONTAINS 166 RECIPES.

BY
CARRIE CUTCREWE.

CALCUTTA
THACKER, SPINK AND CO.
1894

48093

PRINTED BY THACKER, SPINK AND CO., CALCUTT

WELLCOME INSTITUTE LIBRARY	
Coll.	welMOMec
Call	
No.	QT

CONTENTS

	PAGE
INTRODUCTORY REMARKS 	1
CAKES, SCONES, BISCUITS, &C. 	9
ICINGS FOR CAKES 	47
TEA CAKES, &C. 	53
BREAKFAST ROLLS AND SCONES, &C. 	69
BUNS 	79
BISCUITS 	8 ^a
HINDUSTANI VOCABULARY 	101
WEIGHTS AND MEASURES 	111
INDEX 	113

INTRODUCTORY REMARKS.

As a good oven is essential for the successful making of cakes and such like, a few words on the subject will not be amiss. Everybody has his or her own idea as to which kind is the best, and I have my own opinion, which is that nothing comes up to the large “tundoor” which is common all over India, and the principle of which I will describe, together with two other native methods of baking, which, though primitive, are most efficient and capable of turning out bread and cakes of most excellent quality. Some like oil-cooking stoves, which for many purposes are most useful, and I should advise every “Mem Sahib” to invest in one; but for the baking of cakes they do not quite meet with my approval, the heat of the oven being difficult to regulate, and often the cake baked therein has a peculiar flavour. For muffins, tea cakes, biscuits, in fact for anything which does not exceed 2 inches in height, I have found them excellent; as also for curries, omelettes and such like, with which, however, we are not dealing in this little work.

The "tundoor" is on a large scale, and is such as station bakers use. Perhaps for those whose home is an unsettled one the building of one would be a useless expense. However, for those who can afford the luxury, and would like to bake their own and their friend's bread, &c., and thus be independent of the bazaar baker, I will describe it.

This oven is a masonry structure, and can, of course, be made any size, but one of the following dimensions will be found amply large to bake bread, cakes, and pastry for several households.

About $4\frac{1}{2}$ feet square outside, the walls being 1 foot thick on all sides, making the interior, which is generally dome-shaped and circular, about 3 feet in diameter and 3 feet high. A small opening, $2 + 1\frac{1}{2}$ ft., should be made in the centre of the front wall, and on one side wall a masonry chimney should be erected, reaching through the roof of the house in which the oven is built. The floor must be prepared as follows :—

A round hole, $2\frac{1}{2}$ feet in diameter and rather more than a foot in depth, should be dug. at the bottom of which spread about 3 inches of sand, on the top of this 3 inches of broken bottles, and on this again should be evenly laid 10 seers of salt, and over the whole bricks cut into shape so as to fit closely and neatly into the round. This circular piece is called by natives the "chullar." The remaining half foot round this "chullar" must be filled in, in the ordinary way, with

bricks cemented together with mortar, so as to make the whole inside flooring of the same level. This admixture of sand, &c., no doubt adds to the efficiency of the oven, but may not be as necessary as natives consider it to be. However, it would be as well to humour them and have it made thus, as failure of cakes and bread would invariably be attributed to the want of this, to them, most important feature of the oven. The door, if possible, should be of sheet iron and fixed on to the opening with hinges, but the native method of placing a piece of tin at the mouth answers very well.

The fuel used should be wood of any kind, and about 20 seers will bake as much as the oven can hold irrespective of the size of the oven, unless, of course, it has been built abnormally large or exceptionally small. The wood should be piled up inside and then set alight and allowed to burn until the whole be consumed to ashes, which would take about an hour. The ashes are then raked out, and the oven is ready for use. Cakes, &c., requiring a quick oven should be put in at once; those requiring a slower process of baking a little later when the great heat has somewhat diminished. My reasons for liking this "tundoor" are that the heat is so evenly distributed, and that bread and cakes baked therein come out evenly baked and are never heavy, unless caused by some fault in the mixing, or delay in inserting the ingredients when mixed into the oven, which is

a fruitful cause of heavy cakes; and that, being large, and retaining heat for so long, so much can be done in it, but there are many who would prefer a more portable arrangement, and to them I would recommend a "tijal," which consists of an oval box of iron, with a closely-fitting lid, on the top of which is a ledge all round. A fire of wood is kindled in this; also underneath the "tijal," which stands on legs, and is thus raised from the ground. When the oven is thoroughly heated the lid is opened, and whatever requires baking is inserted into the cavity, the fire being allowed to moulder slowly, both above and below. In many houses no other method of baking is ever adopted, and the results generally give entire satisfaction. For camp use it also comes in most handy. Any good native blacksmith can manufacture one.

The third method, which is also splendid for camp use, and which involves the smallest possible expenditure, as only a large earthenware pan or nard, such as is used by natives for feeding their cattle, is required, and which can be obtained from any village for about 2 to 4 annas. A hole slightly smaller than the brim of the nard should be dug about a foot deep with an outlet. This is to be filled with wood, and the nard turned upside down over it, the fuel kindled and allowed to burn to ashes, which should then by means of the outlet be raked out, and through the same opening the bread, cakes, &c., should be inserted.

For the making of your bread, cakes, &c., use flour made by Messrs. Duncan & Co., 8, Hare Street, Calcutta, or by the flour mills in different parts of the country. No really good results are obtained by using the *soojee* and *ata* from the bazars, and for muffins, tea cakes, scones, I would recommend Watson's American flour in 5-lb. tins, procurable from any grocer.

The following advice will be found useful in the making of cakes :—

1. The flour must be well dried before mixing with the other ingredients.

2. The sugar, if white is used, must be carefully powdered and sifted.

3. The eggs' yolks and whites should each be well beaten separately. The tread must be extracted out of each. Don't overbeat, only until they are light and frothy, and when they run clear off the fork.

4. Currants should be well washed, picked and thoroughly dried, as if they are at all damp they will cause the cake to be heavy ; before using sprinkle a little flour over them.

5. Beat the butter to a cream in hot weather ; in cold weather beat it slightly.

6. When that is done add the powdered sugar.

7. Then the flour.

8. Then the currants, sultanas, candied peel, or whatever fruit you are using for the cake.

9. Then the beaten yolks of the eggs.

10. Finally, the whites of the eggs. Baking powder should be added, when used, last of all.

This order of mixing answers for most cakes; however, it must not be made a hard-and-fast rule.

11. The lightness of cakes depends upon the whipping of them, and in taking care that all the ingredients are properly incorporated.

12. The baking tins should be well lined with greased paper, but do not butter too heavily, otherwise the cake will burn.

13. Care must be taken that the oven is sufficiently hot before the cake is put in, otherwise it will not rise properly.

14. If the oven is too hot, the outside of the cake will burn, while the inside remains uncooked.

15. If the bottom of the oven appears too hot, place the baking tin on another inverted tin.

16. Do not open the oven door for about half an hour after your cake has been put in. If you do, it will in all probability be heavy; and never jerk your cake or slam the oven door.

17. If the top appears to be browning too quickly, put a sheet of buttered paper on the top of the tin.

18. To ascertain when the cake is done, thrust a clean straw into the middle. If it comes out clean, it is sufficiently baked. If any of the mixture adheres to it, continue the baking until the above result is obtained.

19. When done, remove it at once from the tin and stand the cake on its side in the oven door, as a too sudden change of temperature will sodden a cake.

20. Do not cut it until perfectly cold.

21. Be careful not to make the mixture for a sponge cake too moist as it would then be heavy.

22. Test your oven with paper. If too hot, it will blacken. A dark-brown colour would be a brisk oven. Golden-brown a moderate oven.

23. When eggs are mentioned in the recipés, ordinary Indian bazar eggs are intended to be used. If large English fowl's eggs are used, two less would be required.

CAKES.

CAKES.

PLAIN PLUM CAKE.

About 5lbs.

Flour	1 seer.
Raisins,	12 chittacks.
Butter	4 chittacks.
Eggs	4.
Moist sugar	4 chittacks..
Candied peel	1 chittack.

Beat the butter to a cream, and add the sugar to it, then slowly dredge in the flour, beating the while, now add the raisins which must previously have been picked, cleaned and dried, and candied peel cut into thin strips, finally the yolks and whites of the eggs. Mix all well together. Fill a tin, leaving sufficient room for rising. Bake in a moderate oven.

ALMOND RICE CAKE.

About 2½lbs.

Ground rice	8 chittacks.
White sugar	8 chittacks.
The yolks of	8 eggs.
The whites of	6 eggs.
Essence of almond	60 drops.

Beat the yolks and whites of the eggs separately. To the beaten yolks add gradually the

ground rice and powdered white sugar. Then add the whites of the 6 eggs and the 60 drops of essence. Mix thoroughly. Put in a well-greased tin, and bake in a moderate oven for $1\frac{1}{4}$ hours.

NUGGET CAKE.

Butter	2 chittacks.
Flour	4 chittacks.
Sugar	4 chittacks.
Eggs	6.
Turmeric (haldee)	$\frac{1}{2}$ teaspoonful.
Ground Mace	1 teaspoonful.
Milk	

Beat the butter to a cream, add the sugar. Mix the turmeric with the flour, add to the butter and sugar, then the well-beaten eggs and ground mace. Moisten to a paste with a little milk. Line a cake tin with buttered paper. Pour in the mixture and bake for about 40 minutes in a hot oven.

CHOCOLATE SPONGE FINGERS.

Sifted sugar	$1\frac{1}{2}$ chittacks.
Flour	2 chittacks.
Eggs	4.
Essence vanilla	$\frac{1}{2}$ teaspoonful.

Beat the eggs with the sugar for half an hour, add the essence and flour. Form into long finger-shaped pieces, place on a flat tin lined with paper. When cold, cover the top with chocolate icing.

GINGER CAKE No. 1.

Butter	4 chittacks.
Sugar	4 chittacks.
Flour	2 chittacks.
Eggs	6.
Ground rice	3 chittacks.
Preserved ginger	1 chittack.

Beat the butter to a cream, add the sugar, flour, rice, well-beaten eggs, and lastly the ginger chopped into small dice. Line a cake tin with buttered paper, pour in the mixture, and bake in a brisk oven for 1 hour.

GINGER CAKE No. 2.

Moist sugar	2 chittacks.
Treacle	6 chittacks.
Butter	2 chittacks.
Eggs	4.
Ground ginger	1 ounce.
Flour	8 chittacks.
A little milk.			

Put the sugar, treacle and butter in a saucepan over the fire till melted. Mix in (off the fire) the flour, ginger and beaten eggs. Line a tin with paper, butter it, pour in the mixture, bake for $1\frac{1}{2}$ hours.

ALMOND SHORT BREAD.

Pounded sweet almonds	8 chittacks.
Sifted sugar	4 chittacks.
Fine flour	4 chittacks.
Butter	4 chittacks.
Yolks of	10 eggs.

Pound the almonds with the sugar in a pestle and mortar, add the flour. When well mixed,

make a space in the centre, and drop the yolks of the eggs into the cavity one by one. Melt the butter, but not so as to make it oily, add it to the other ingredients. Mix all well together until it is a stiff paste. Roll out about eight times, the last time about a quarter of an inch thick, cut into rounds. Pinch round the edges. Butter a baking tin, heat it, place the cakes upon it, and bake in a moderate oven until of a pale yellow colour.

BREAD CAKE.

About 5lbs.

Dough	8 chittacks.
Butter	8 chittacks.
Sugar	1 seer.
Currants	8 chittacks.
Cream	3 chittacks.
Eggs	6.

Obtain the 8 chittacks of dough prepared for bread from the baker, and knead well into it the butter, sugar, currants, cream and well-whisked eggs. Half fill a tin, and bake in a moderate oven.

MARASCHINO CAKE.

And -
4lbs.

Butter	8 chittacks.
Sifted sugar	8 chittacks.
Flour	6 chittacks.
Sweet almonds	4 chittacks.
Eggs	10.
Maraschino	1 wineglassful.

Blanch and pound the almonds to a paste. Beat the butter to a cream, add to it the sugar, flour, pounded almonds, then the beaten yolks of the eggs, next the whites, finally the maraschino. Bake in a flat tin for about 1 hour. Decorate the top with almonds.

GREENWICH CAKE.

Eggs	6.
Sour cream	6 chittacks.
Flour	9 chittacks.
Sifted sugar	3 chittacks.

The grated rind and juice of a lemon.

Beat the yolks of the eggs, and add to them the sugar, flour, lemon peel and juice, sour cream, and lastly the whites of the eggs. Mix all well together, and put the mixture into small buttered cake tins, with sugar sprinkled on the top. Bake in a quick oven.

RIBBON CAKE.

Sifted sugar	2 breakfast cups.
Butter	1 breakfast cup.
Milk	2 breakfast cups.
Flour	4 breakfast cups.
Finely chopped raisins	1 breakfast cup.
Eggs	5.
Baking powder	2 teaspoonfuls.
Powdered cinnamon	2 teaspoonfuls.
Apricot jam	

Beat the butter to a cream, add the sugar beat in the eggs one by one, then the flour and milk. Divide the mixture into two equal parts: into the first put the chopped raisins

and the cinnamon. Bake this dark mixture in a flat tin, divide the other half without the spice and raisins into two cakes, and bake, while warm, place the dark one in the middle of the two others, placing the jam in layers between each. Press down. Let it cool and cover with icing.

SPICY CAKE.

Sifted sugar	2 breakfast cups.
Flour	4 breakfast cups.
Butter	1½ breakfast cup.
Milk	1 breakfast cup.
Eggs	6.
Pounded cloves	1 teaspoonful.
Grated nutmeg	½ teaspoonful.
Grated cinnamon	1 teaspoonful.
Sultanas or currants	2 chittacks.

Beat the butter to a cream, and gradually mix in, in rotation, the sugar, flour, spices, currants, milk and well-whisked eggs. Beat thoroughly. Pour into a cake tin, which must be well buttered, and bake in a fairly quick oven for 1½ hours.

ALMOND SPONGE CAKE.

Sifted sugar (warmed)	...	8 chittacks.
Flour (warmed)	...	6 chittacks.
Eggs	...	12.
Pounded sweet almonds	...	2 chittacks.
Pounded bitter almonds	...	¼ chittack.

Warm the sugar and flour over the oven. Beat the eggs for 10 minutes, and gradually

mix in with them the flour, sugar and almonds. Half fill two tins, and bake in a quick oven. Time, about 1 hour. —

SILVER WEDDING CAKE.

Sugar (white)	8 chittacks.
Flour	6 chittacks.
Butter	4 chittacks.
Whites of	12 eggs.
Ratiffa essence	1 teaspoonful.

Cream the butter and to it add the sugar, well-dried flour, essence, and lastly the whites of eggs whisked to a stiff froth. Line a large cake tin with buttered paper, and bake in a quick oven for about $1\frac{1}{2}$ hours. When cold cover with icing and decorate with silver paper. —

ORANGE CAKE.

Sifted sugar	2 breakfast cups.
Flour	3 breakfast cups.
Sour cream	1 breakfast cups.
Eggs	9.
The grated rind and juice of an orange.			
Baking powder	1 teaspoonful.
Marmalade	4 dessertspoonfuls.

Beat up the eggs, and add by degrees to them the sugar, flour, baking powder, grated rind and juice. Turn into well-buttered shallow tins, bake in a hot oven, and when baked make a sandwich cake by placing a layer of orange marmalade between the two. Sprinkle sifted sugar on the top.

ROCK CAKES.

Butter	4 chittacks.
Moist sugar	4 chittacks.
Flour	4 chittacks.
Sultanas	4 chittacks.
Eggs	4.

Rub the butter into the flour, add the moist sugar, sultanas, beat the eggs well, and lastly add them. When the whole has been thoroughly incorporated, drop the mixture in lumps on to a baking tin, which must be buttered. Bake in a moderate oven for 30 minutes.

DELICIOUS CHOCOLATE CAKE.

Sifted sugar	6 chittacks.
Flour	8 chittacks.
Butter	2 chittacks.
Cadbury's cocoa essence	$\frac{1}{2}$ chittack.
Cornflour	$\frac{1}{2}$ chittack.
Milk			
Vanilla essence	12 drops.
Eggs	6.
Baking powder	2 teaspoonfuls.

Beat the butter to a cream, and gradually work in the flour, sugar and well-whisked eggs. Pour into two well-buttered shallow tins (round ones by preference), and bake immediately in a hot oven. Boil the cocoa and cornflour in a little milk until it becomes thick, with 1 dessertspoonful of sugar. Drop in the essence, and when the cakes are baked. between the two spread a layer of the chocolate. Sprinkle the top cake with sifted sugar.

MARMALADE BLAY NUTS.

Flour	3 chittacks.
Butter	1 chittack.
Sugar	1 chittack.
Eggs	2.
Marmalade	$\frac{1}{2}$ tin.
Milk	1 chittack.
Butter or lard.			

Rub the butter into the flour, add the sugar, well-beaten eggs and enough milk to make it of a proper consistency. Roll out, cut into rounds, put a little marmalade into the centre of each. Roll into round balls. Fry a light-brown in boiling lard or butter for about 15 minutes. Drain, sprinkle over with sifted sugar. To be eaten cold.

COFFEE CAKES.

Milk	6 chittacks.
Butter	1 chittack.
Sifted sugar	2 chittacks.
Coffee	$\frac{1}{2}$ chittack.
Baking powder	1 dessertspoonful.
Eggs	2.
Flour			

Boil the coffee and sugar with the milk, steam and mix in the butter beaten to a cream and well-whisked eggs. Mix the baking powder with a little flour, add them to the other ingredients, and use flour until the whole is of a proper consistency. Knead well. Roll between the hands until each one is 3 inches long. Rub with melted butter, and sprinkle well with sifted sugar. Bake in a quick oven.

BISHOP'S CAKES.

Butter	4 chittacks.
Flour	4 chittacks.
Sugar	3 chittacks.
Eggs	2.
Sour cream	2 tablespoonfuls.
Pounded almonds	2 chittacks.

Beat the butter to a cream, and add to it the sugar, flour, beaten eggs, pounded almonds and cream. Drop in spoonfuls on to a butter tin. Bake in to brisk oven for 30 minutes.

CHERRY CAKE.

Eggs	6.
Sifted sugar	6 chittacks.
Flour	8 chittacks.
Butter	6 chittacks.
Preserved cherries...	2 chittacks.
Baking powder	2 teaspoonfuls.

Beat the eggs in a basin for 10 minutes, and gradually incorporate with them the sugar, flour and butter beaten to a cream, and lastly the baking powder and cherries. Line a cake tin with buttered paper, and bake for $1\frac{1}{2}$ hours.

HONEY CAKE.

Sifted sugar	1 breakfast cup.
Sour cream	1 breakfast cup.
Flour	$2\frac{1}{2}$ breakfast cups.
Honey	$\frac{1}{2}$ breakfast cup.
Egg	1.
Baking powder	1 teaspoonful.

Mix the sugar with the cream, and gradually add to them the flour, baking powder and honey.

Beat lastly the eggs, and add to the above. Mix thoroughly, pour into a buttered tin, and bake for about 45 minutes.

ROSINE CAKE.

*Put 6 eggs -
and good*

Butter	4	chittacks.
Flour	8	chittacks.
Powdered sugar	4	chittacks.
Boiling milk	2	chittacks.
Sultanas	4	chittacks.
Minced peel	2	chittacks.
Baking powder	1½	teaspoonfuls.
Nutmeg grated	½	

Rub the butter into the flour and sugar, mix well, and then add the boiling milk, whisked eggs, nutmeg, sultanas, baking powder and peel. Beat all together for 5 minutes. Pour into a buttered tin, and bake for 1½ hours.

GINGERBREAD.

About 5lbs.

Flour	1	seer.
White sugar	4	chittacks.
Butter	8	chittacks.
Treacle	1	seer.
Ground ginger	½	chittack.

Rub half the butter into the flour and mix it with half the treacle. Then add the flour, ginger and butter. Warm the other half of the butter and treacle together. Mix all together, bake in a well-greased square shallow tin in a moderate oven.

CHILDREN'S DELIGHT.

Flour	7 chittacks.
White sugar	2 chittacks.
Butter	2 chittacks.
Eggs	4.
Harlequin comfits	1 ounce.
The rind and juice of a small lemon.			

Beat the butter to a cream, and slowly work in the sugar and flour, then the well-beaten yolks and whites of the 4 eggs, finally the grated rind and juice of the lemon. Put the mixture into small fancy-shaped tins, ice them on the top with a mixture made of the white of an egg, flour and white sugar, and sprinkle many-coloured or Harlequin comfits over them.

 SNOW CAKE.

 $1\frac{1}{2}$ lbs.

Arrowroot	4 chittacks.
Butter	2 chittacks.
White sifted sugar	2 chittacks.
The whites of	6 eggs.
Essence of vanilla	1 teaspoonful.

Beat the butter to a cream. and gradually stir in the sugar, arrowroot and essence. Beat the whites of the eggs to a froth, add them to the other ingredients, and beat the whole well for half an hour. Place in a shallow tin and bake in a moderate oven. Sprinkle white sugar on the top. It will take about an hour cooking, but it must not be allowed to brown.

SODA CAKE.

2½lbs.

Flour	8 chittacks.
Butter	4 chittacks.
White sugar	4 chittacks.
Currants	4 chittacks.
Eggs	4.
Bi-carbonate of soda	1 small teaspoonful.

Beat the butter to a cream and add the sugar, flour and well-dried and cleaned currants. Melt the soda in a dessertspoonful of milk, and mix well with the other ingredients. Bake in a moderate oven.

BIRTHDAY CAKE.

About 6lbs.

White sugar	8 chittacks.
Butter	8 chittacks.
Flour	12 chittacks.
Sweet almonds	2 chittacks.
Mixed peel	4 chittacks.
Sultanas	1 seer.
Mixed spice	1 teaspoonful.
Brandy	2 wineglassfuls.
Eggs	12.

Beat the butter to a cream, add the sugar and flour, mix well; then add the sultanas and sweet almonds, which must be blanched and cut up into small pieces, then the peel and spice, finally the yolks and whites of the well-beaten eggs. Stir thoroughly and pour in the brandy. Bake in a moderate oven for 3½ hours.

LANCASHIRE CAKES.

Well-dried flour	8 chittacks.
White sugar	4 chittacks.
Butter	4 chittacks.
Eggs	5.
Currants	4 chittacks.
Rose water	2 teaspoonfuls.

Mix the sugar and the flour together, rub in the butter, mixing it thoroughly so that none can be seen. Beat the yolks and whites of the eggs. Add to them also the currants and rose water. Beat all well together for 30 minutes and drop spoonfuls of the mixture on well-buttered tins.

COFFEE CAKE.

About 3½lbs.

Butter	8 chittacks.
Currants	8 chittacks.
Brown sugar	8 chittacks.
Strong cold coffee	4 chittacks.
Eggs	4.
Mixed spices	1 teaspoon.
Bi-carbonate of soda	1 small teaspoon.
Some flour.			

Beat the yolks and whites of the eggs separately and mix with the butter which has been beaten to a cream. Add by degrees the sugar, currants, spices and coffee in which the soda has been dissolved. Dredge in enough flour to make it of a proper cake consistency. Fill a well-buttered cake tin and bake for about 2½ hours.

TRANSPARENT GINGERBREAD.

Flour	8 chittacks.
Butter	4 chittacks.
Brown sugar	1 large teacupful.
Ground ginger	2 dessertspoonfuls.
Treacle	8 chittacks.

Rub the flour and butter well together, then the sugar and ginger. Boil the treacle and pour it boiling hot over the other ingredients. Stir well together and leave standing for 13 hours, when mix again, form into round balls, handling them as little as possible. Place on flat tins apart from each other and bake in a moderate oven.

SPONGE CAKE.

$2\frac{1}{2}$ lbs.

Eggs	8.
Their weight in white sugar.			
The weight of 4 in flour.			
The rind of 2 lemons.			

Beat the yolks of the eggs, and add to them the powdered sugar and grated lemon peel. Beat all very well together. Beat the whites of the eggs to a stiff froth, add them to the other ingredients, and then gradually put in the flour, which must be warm. Continue the beating all the time the flour is being added. When the mixture is quite smooth, cease beating, as the less it is beaten after the flour has been added the lighter it will be. Warm a tin, butter it, put in the mixture and bake in a moderate oven.

LEMON CAKES.

Flour	4 chittacks.
White sugar	8 chittacks.
The yolks of	10 eggs.
The whites of	5 eggs.
The raspings of	4 lemons.
The juice of	2 lemons.

Beat the yolks and whites of the eggs, and add to them the powdered sugar ; beat well for about 30 minutes. Then dredge in the flour. the lemon peel and juice. Butter some small tins, put in the mixture, sprinkle white sugar on the top, and bake in a quick oven.

LITTLE CAKES.

Sweet almonds	1 chittack.
Bitter almonds	1 chittack.
White sugar	4 chittacks.
The whites of	2 eggs.

Beat the eggs to a stiff froth, pound the almonds and add them to the whites of eggs, also the powdered sugar. Drop in spoonfuls on to wafer paper and bake.

GENOESE CAKE.

$3\frac{1}{2}$ lbs.

Eggs	12.
Their weight in white sugar.			
The weight of 6 eggs of flour.			
The grated rind of 2 lemons.			

Beat the yolks and whites of the eggs separately, and to the yolks add the sugar and grated

lemons. Whisk the whites to a stiff froth, add to the yolks, &c., quickly dredge in the flour, beating the mixture with an egg-beater all the time. Pour into a plain round tin, which must be well buttered. Bake in a quick oven. When cold, cut into two and spread with apricot jam or marmalade. Ornament the top of the cake with chocolate icing made as follows :—

The whites of	4 eggs.
White sugar	2 chittacks.
Cocoa or grated chocolate	2 chittacks.

Boil the sugar in a little water, add the cocoa (Schweitzer's cocoatina will do).

Beat the whites of the 4 eggs, mix them with the sugar and cocoa when cool, and spread on to the top of the cake.

SPICE BREAD.

About 4lbs.

Flour	1 seer.
Raisins	12 chittacks.
Eggs	4.
Moist sugar	4 chittacks.
Butter	4 chittacks.
Chopped candied peel	1 chittack.
Mixed spices	2 teaspoonfuls.
Baking powder	1 teaspoon.

Beat the eggs, and the butter also to a cream, mix the baking powder with the dry flour ; knead all well together, and bake in a cake tin in a moderate oven.

YORKSHIRE PARKIN.

About 5lbs.

Oatmeal	1 seer.
Butter	8 chittacks.
Sugar	8 chittacks.
Treacle	8 chittacks.
Ground ginger	1 dessertspoonful.

Sift the oatmeal through a coarse sieve, rub in the butter, then add the sugar, treacle, and ginger. Mix into a dough, put into a large square tin, and bake in a slow oven. When nearly done, wash the top over with brandy.

EASTER CAKE.

4½lbs.

Fresh milk	1 seer.
Butter	12 chittacks.
Flour	1 seer.
Eggs	6.
Mixed spice	2 teaspoonfuls.
White sugar	8 chittacks.
Saffron	1 teaspoonful.
Rose water	1 dessertspoonful.
Baking powder	1 dessertspoonful.

Scald the butter in the milk, and from the top skim off the butter, and add it to the flour : stir the baking powder, rose water and saffron into the milk ; mix with the flour and butter. add the powdered white sugar, and lastly add the yolks and whites of the eggs, which must be well beaten separately. Mix all well together ; put the mixture into a buttered tin and bake in a hot oven for about 2 hours.

PLAIN PLUM CAKE.

4*lbs.*

Butter	3 chittacks.
Flour	1½ seers.
Moist sugar	3 chittacks.
Currants	3 chittacks.
Eggs	6.

Mix the butter and flour together, then add the currants, which must previously have been well washed and dried. Beat the yolks of the eggs, add them with the sugar to the flour, &c. Whisk the whites of the eggs, add them; beat the whole well. Put into a square cake tin, and bake in a moderate oven.

RUSSIAN CAKE.

3¼*lbs.*

Sweet almonds	4 chittacks.
Butter	8 chittacks.
White powdered sugar	6 chittacks.
Flour	8 chittacks.
Saffron	1 teaspoon (small).
Eggs	4 (or more).

Pound the almonds to a paste, add them to the butter, which must be beaten to a cream, stir well, now add the sugar, saffron and flour; mix all well together. Break in the eggs one at a time, until the mixture is of a proper consistency. Put it in a shallow round tin, which must be well buttered. Bake in a slow oven.

AMERICAN CAKE.

2lbs.

Indian corn (sattooah)	...	4 chittacks.
Cream	...	4 chittacks.
Eggs	...	6.
Bi-carbonate of soda	...	1 eggspoonful.
Salt	...	1 saltspoonful.
White sugar	...	4 chittacks.

Beat the eggs yolks and whites separately. Mix the soda well with the dry satooah (ground Indian corn or "makai") add to the cream which must be thick, add the sugar and salt, then the yolks of the eggs, finally the whites. Mix all well together, bake in a shallow tin. When cold cut it in two and spread with raspberry or other jam.

 QUEEN CAKES.

Flour	...	4 chittacks.
Powdered white sugar	...	4 chittacks.
Currants	...	4 chittacks.
Butter	...	4 chittacks.
Yolks of	...	5 eggs.
Whites of	...	4 eggs.

Beat the butter to a cream, and gradually add to it the flour, sugar and currants. Beat the yolks of the 5 eggs, and the whites of four separately ; add them by degrees to the other ingredients. Mix well, and put the mixture into small heart-shaped patty tins. Bake in a moderate oven, and sprinkle a little white sugar on the top of each.

CARRAWAY SEED CAKE.

4lbs.

Flour	1½ seers.
White sugar	8 chittacks.
Lukewarm milk	4 chittacks.
Baking powder	1 tablespoonful.
Butter	4 chittacks.
Carraway seeds	½ chittack.

Mix the flour and sugar well together in a large bowl. Make a cavity in the centre, into which pour the lukewarm milk in which the baking powder has been dissolved ; place it in a warm spot for an hour, covered with a clean cloth. Melt the butter to a cream, or rather almost to oil, add it together with the carraway seeds to the other ingredients, adding more milk if necessary. Butter well a large square or round cake tin, pour in the mixture and bake for about 3 hours in a moderate oven.

SHORT CAKES.

Flour	8 chittacks.
Butter	4 chittacks.
Currants	4 chittacks.
Powdered sugar	4 chittacks.
Milk	2 chittacks.
Eggs	2.

Beat the butter to a cream, and add to it the flour, currants and sugar. Beat the two eggs add them, and as much milk as is required to make the mixture of a proper consistency. Roll out to about a quarter inch thick, cut into round or other shaped cakes, and bake in a fairly hot oven.

COCOANUT CAKE.

3 lbs.

Flour	8 chittacks.
Grated cocoanut	4 chittacks.
Butter	5 chittacks.
White sifted sugar	5 chittacks.
Milk	$\frac{1}{2}$ teacupful.
Eggs	4.

Mix the flour, cocoanut and sugar all well together, beat the butter to a cream, add it. Whisk the eggs separately, yolks and whites, and add to the above ingredients. Moisten the whole sufficiently with milk. Put into a buttered tin and bake in a moderate oven.

RICH POUND CAKE.

3 lbs.

Flour	7 chittacks.
Powdered sugar	4 chittacks.
Eggs	6.
Butter	4 chittacks.
Chopped candied peel	1 chittack.
Currants	2 chittacks.
Sultanas	2 chittacks.
The grated rind of	2 lemons.

Beat the butter to a cream, add the sugar and continue beating, gradually add the flour, then the beaten yolks of the eggs, followed by the grated lemon peel, chopped candied peel and fruit. Mix thoroughly: add the whites of the eggs. Butter a cake tin, pour in the mixture, and bake for 2 hours.

PLUM CAKE.

3lbs.

Flour	8 chittacks.
Raisins	2 chittacks.
Currants	2 chittacks.
Candied peel	1 chittack.
Sugar	5 chittacks.
Butter	5 chittacks.
Grated nutmeg	1 saltspoonful.
Salt	1 saltspoonful (small.)
Milk	1 teacupful.
Bird's baking powder	1 large table- spoonful.

Mix the flour, baking powder, sugar, salt and nutmeg all well together. Beat the butter to a cream, and add to the above ingredients, then the currants, raisins, and candied peel cut up small. Moisten to a proper consistency with the milk. Put the mixture into a well-buttered cake tin and bake in a fairly quick oven for $1\frac{1}{2}$ hours.

N.B.—Note that this cake is made without any eggs.

GERMAN CAKE.

 $2\frac{1}{2}$ lbs.

Blanched almonds	4 chittacks.
Butter	6 chittacks.
Flour	6 chittacks.
Sugar	3 tablespoonfuls.
Eggs	6.
The grated rind of	2 lemons.

Beat the butter to a cream, whisk the eggs, yolks and whites separately. Mix the yolks

with the butter, gradually dredge in the flour, sugar and lemon peel and mix well for about 20 minutes, then add the well-whipped whites of the eggs. Work all these well together, adding the almonds, which must be pounded to a paste. Roll all out and cut into three round cakes, put marmalade on each round and place one above the other. Bake in a slow oven. When half baked make an icing with the yolks of 2 eggs beaten to a stiff froth, mix with it as much sifted sugar as will make it form a paste: spread it smoothly over the top of the cake.

WEDDING CAKE.

10lbs.

Flour	1 seer.
Mixed candied peel	4 chittacks.
Sifted sugar	12 chittacks.
Currants	1 seer, 12 chittacks.
Butter	8 chittacks.
Blanched almonds	4 chittacks.
Spices	2 chittacks.
The grated peel of	4 lemons.
Brandy	2 wineglassfuls.
Eggs	20.

Beat the yolks of the eggs, and gradually add to them the flour, sugar, butter beaten to a cream, spices, almonds cut into small pieces, lemon peel, candied peel, brandy. Mix all well together for one hour, then add the well-whipped whites of the eggs, beat for another 10

minutes. Bake for about 5 hours in a moderate oven. When cold ice it as follows :—

White sugar	12 chittacks.
Sweet almonds	12 chittacks.
Bitter almonds	2 chittacks.
The whites of	8 eggs.

Rose water.

Pound the almonds to a paste in a mortar, add the sugar and pound the two well together, adding a little rose water. Then mix to a proper consistency with the well-whisked whites of the eggs. Spread over the top of the cake, dry before the fire, and when cold, cover with sugar icing.

LUNCH CAKE.

$1\frac{1}{2}$ lbs.

Flour	8 chittacks.
White sugar	2 chittacks.
Clarified butter	2 chittacks.
Eggs	3.
Milk	2 chittacks.
Mixed spices	1 teaspoonful.
Baking powder	1 large dessert-spoonful.

Mix the baking powder and flour together, rub in the sugar and clarified butter, also the spices. Mix thoroughly, and when ready, stir in as quickly as possible the 3 well-beaten eggs and milk. Put into a buttered tin and bake. Two chittacks of sultanas can be added if desired.

WOOLWICH CAKE.

 $1\frac{1}{2}$ lbs.

Flour	4 chittacks.
Sugar	4 chittacks.
Carraway seeds	$\frac{1}{2}$ chittack.
Mixed candied peel	$\frac{1}{4}$ chittack.
Butter	4 chittacks.
Eggs	6.

Beat the butter to a cream and add the sugar. Break in the eggs, one at time, and beat well. Gradually sprinkle in the flour and other ingredients. Put the mixture into a buttered tin and bake for 1 hour in a hot oven.

JELLY CAKE.

2 lbs.

Eggs	4.
Butter	$1\frac{1}{2}$ chittacks.
Sifted sugar	6 chittacks.
Flour	9 chittacks.
Bi-carbonate of soda	$\frac{3}{4}$ of an ounce.
Cream of tartar	$1\frac{1}{2}$ ounces.
A little milk.			
Raspberry jam.			

Beat the eggs most thoroughly, add the sugar, butter beaten to a cream, and flour. Dissolve the soda and cream of tartar in a little milk ; add them. Pour the mixture into three small shallow tins, well-buttered. Bake in a quick oven. Pile the cakes one on the top of the other with icing on the top one, and Raspberrycot jam between each. This is a most delicious cake if properly made.

RICE SEED CAKE.

1½lbs.

Ground rice	4 chittacks.
Flour	4 chittacks.
Powdered white sugar	4 chittacks.
Eggs	10.
Carraway seeds	½ chittack.

Mix the rice, flour and sugar together, also the carraway seeds. Beat well the yolks of the eggs, and add them, then the whites also well beaten. Beat the mixture for an hour, and bake in a quick oven for 1 hour.

GOOD SULTANA CAKE.

6lbs.

Butter	12 chittacks.
Flour	12 chittacks.
Sultanas	10 chittacks.
Weight of eggs (in shell)	12 chittacks.
Powdered sugar	12 chittacks.

Beat well the yolks of the eggs, and add the sifted sugar, then the flour, raisins and butter, and last of all the well-beaten whites of the eggs. Bake about 2 hours.

VANILLA SPONGE CAKE.

3lbs.

Sifted sugar	8 chittacks.
Flour	8 chittacks.
Eggs	12.
Vanilla essence	1 teaspoonful.

Beat the eggs well to a froth, add to them gradually the sugar, which must first be warmed

in the oven, then slowly add the flour, and lastly the essence. Butter, and half fill a large cake tin so as to allow for rising. Bake in a quick oven.

SPONGE POUND CAKE.

3lbs.

Flour	8 chittacks.
Sugar	8 chittacks.
The yolks of	12 eggs.
The whites of	6 eggs.
Butter	8 chittacks.

Beat the eggs to a froth add to them gradually the sugar, beat the butter to a cream, add it; also the flour to the other ingredients, and bake in a moderate oven.

THE CHILHAM CAKE.

2lbs.

Flour	8 chittacks.
Sultanas	4 chittacks.
Candied peel	1 chittack.
Butter	2 chittacks.
Sugar	3 chittacks.
Milk	2 chittacks.
Eggs	6.

Mix the butter with the flour, add the cut up candied peel, fruit and sugar. Beat the eggs well, yolks and whites separately. and add them, first having poured in the milk. Put in a greased tin, and bake in a moderate oven for $1\frac{1}{2}$ hours.

THE DEVON LUNCH CAKE.

About 4lbs.

Flour	8 chittacks.
Sultanas	2 chittacks.
Raisins	2 chittacks.
Currants	2 chittacks.
Candied peel	1 chittacks.
Essence of ratifia	20 drops.
White sugar	4 chittacks.
Eggs	6
Butter	4 chittacks.
Milk	2 chittacks.
Baking powder	2 teaspoonfuls.

Dissolve the baking powder in the milk, stone and clean the raisins, currants and sultanas, cut up the candied peel into small dice. Mix the flour with the butter, add the sugar, fruit, essence and milk. Beat the eggs, yolks and whites separately. Mix all well together. Put the mixture into a buttered tin, and bake for 2 hours in a moderate oven.

BUTTERMILK CAKE.

2½ lbs.

Flour	8 chittacks.
Butter (or dripping)	4 chittacks.
Moist sugar	4 chittacks.
Sultanas	4 chittacks.
Buttermilk	8 chittacks.
Bi-carbonate of soda	1 teaspoonful.

Rub the butter lightly into the flour, then add the sugar and sultanas. Dissolve the soda in the buttermilk. Make a well in the mixture

and pour into it the buttermilk. Mix with a spoon. It must not be too wet. Pour into a buttered square cake tin. Bake 1 hour in a brisk oven.

MADEIRA CAKE.

$1\frac{1}{2}$ lbs.

Flour	4 chittacks.
Butter	2 chittacks.
Eggs	6.
Baking powder	1 teaspoonful.
Ratiffa essence	20 drops.
White sugar	2 chittacks.

Beat the butter well to a cream, add the sugar, flour, baking powder and essence, and lastly the well-beaten yolks and whites of the eggs. Place two large slices of candied peel on the top. Bake for 1 hour in a well-buttered cake tin.

RUTLAND CAKES.

$2\frac{1}{2}$ lbs.

Flour	8 chittacks.
Butter	4 chittacks.
Sugar	6 chittacks.
Eggs	6.
The rind of a lemon grated.			
Nutmeg and cinnamon mixed	1	eggspoonful.	
A few blanched almonds.			

Beat the butter to a cream, add the sugar, flour, spices and lemon peel. Beat the yolks of the eggs, add them, then the well-beaten whites. Roll out about an inch thick, cut into small

round cakes, ornament the top of each with blanched and cut-up almonds. Bake in a fairly brisk oven.

TRURO CAKE.

$2\frac{1}{2}$ lbs.

Butter	4	chittacks.
Flour	8	chittacks.
White sugar	5	chittacks.
Currants	2	chittacks.
Mixed peel	$\frac{1}{2}$	chittack.
Boiling milk	4	chittacks.
Eggs	4.	

Beat the butter to a cream and gradually dredge in the flour, sugar, well cleaned and dried currants, peel, beat the four eggs well and add them and, last of all, enough of the boiling milk to make it of a proper consistency. Butter a cake tin, pour in the mixture and bake.

TENNIS CAKE.

2 lbs.

Flour	5	chittacks.
Sifted sugar	3	chittacks.
Butter	3	chittacks.
Eggs	8.	
Stoned raisins	4	chittacks.
Chopped candied peel	1	chittack.
Chopped and blanched almonds	1	chittack.
Currants	2	chittacks.
Baking powder	1	teaspoonful.

Beat the butter to a cream with a wooden fork, add the sugar and the well-beaten eggs,

mix the baking powder with the flour and add them gradually, and lastly the candied peel, stoned and chopped raisins, currants and almonds. Beat the whole well together. Put a buttered paper all round a cake tin and at the bottom. Pour in the mixture, and bake for about 1 hour in a moderate oven.

PLUM CAKE.

$3\frac{1}{2}$ lbs.

Butter	6 chittacks.
White sugar	4 chittacks.
Stoned raisins	2 chittacks.
Mixed candied peel	3 chittacks.
Bitter almonds	8.
Sweet almonds	1 chittack.
Ground cinnamon	1 saltspoon.
Ground nutmeg	1 saltspoon.
Flour	9 chittacks.
Eggs	12.
Brandy	1 wineglassful.
Some milk.			

Beat the butter to a cream and add the sifted sugar, then the stoned raisins, chopped candied peel, sweet and bitter almonds, blanched and pounded, spices and flour. Beat up the yolks of the eggs with the brandy. Add a little milk, and lastly stir in the well-beaten whites of the eggs. Stir all together for half an hour. Pour into a cake tin lined with buttered paper. Bake in a moderate oven for about 3 hours.

SOUTHERNDOWN CAKE.

 $1\frac{1}{2}$ lbs.

Flour	4	chittacks.
Butter	1	chittack.
Sugar	3	chittacks.
Eggs	8.	
Baking powder	1	teaspoonful.
Essence of vanilla	$\frac{1}{2}$	teaspoonful.
Large slices of candied peel	3.	

Put the flour into a basin and rub into it the butter which must be whipped to a cream, add the sugar, baking powder and essence. Beat well the yolks of the eggs and add then the well-beaten whites. Pour into a mould lined with buttered paper. Lay the pieces of candied peel on the top. Bake in a moderate oven for half an hour or so.

CANADIAN CAKE.

2lbs.

Butter	4	chittacks.
Milk	4	chittacks.
Eggs	8.	
Cornflour	4	chittacks.
Flour	6	chittacks.
White sifted sugar	4	chittacks.
Spice	1	saltspoon.
Baking powder	2	teaspoonfuls.

Melt the butter in the milk and let it get cold. Beat up the eggs well, add then also the baking powder to the milk and butter. Gradually mix in the cornflour, flour and spice. Place in a tin. Bake in a moderate oven.

MOTHER'S CAKE.

2lbs.

Ground rice	4 chittacks.
Flour	4 chittacks.
Baking powder	2 teaspoonfuls.
Butter	2 chittacks.
Sultanas	4 chittacks.
Candied peel	1 chittack.
Eggs	4.
Milk	1 cupful.

Beat up the eggs with a cupful of milk, add the flour, rice, baking powder, sultanas, and candied peel cut into small slice. Beat the butter to a cream. Mix all well together. Bake for about 1 hour in a moderate oven.

CANDIED FRUIT CAKE.

2½lbs.

Eggs	... 12.
Their weight in flour.	
Their weight in sugar.	
The grated rind of 2 lemons.	
Some preserved fruits.	

Break the eggs and beat the yolks and whites separately, pour them on to the sifted sugar, and beat all together for some time with a wooden fork, add the grated lemon peel. Keep on stirring with the left hand, whilst you gradually add the flour with the right. The flour must be warm before adding. Stir the mixture well together. Pour into a well-greased shallow tin, or two tins. Cover the top with preserved

cherries and other small preserved fruits, or greengages, and such like cut in half. Bake in a quick oven. If made into two flat cakes, the two can be placed one on the top of the other with slices of candied fruits between the two like a sandwich.

CHOCOLATE CAKE.

White sugar	4	chittacks.
Sweet almonds	3	chittacks.
Bitter almonds	1	chittack.
Schweitzer's cocoatina	4	chittacks.
Eggs	12.	
Grated bread	1	chittack.
Essence of vanilla			$\frac{1}{2}$	teaspoonful.

Beat the yolks of the eggs to a froth, add gradually the cocoatina, then the sugar and almonds, beaten to a paste with a pestle and mortar, and the essence and bread crumbs. Beat the whites of the eggs to a stiff froth, and stir into the other ingredients. Flour a cake tin, put in the mixture, and bake for about $1\frac{1}{2}$ hours in a moderate oven.

TUSCANY CAKE.

2lbs.

Sifted sugar	9	chittacks.
Eggs	12.	
Flour	6	chittacks.
Rose water	1	tablespoonful.

Beat well the yolks of the eggs and add to them the sugar, flour and rose water. Whip

the whites of the twelve eggs to a stiff froth. Mix all together lightly. Butter some paper and line a cake tin. Pour in the mixture, and bake in a fairly hot oven.

GINGER CAKE.

$2\frac{1}{2}$ lbs.

Butter	8 chittacks.
Flour	9 chittacks.
Eggs	12.
Powdered ginger	2 chittacks.
White sugar	4 chittacks.

Beat the butter to a cream, and gradually add the sugar, flour and ginger. Beat the eggs to a stiff froth, add them. Pour the composition into a shallow cake tin and bake for about 1 hour.

CRANBROOK CAKE,

Eggs	6.
Flour, butter and sugar, weight of 6 eggs.			
Baking powder	1 dessertspoonful.
Sultanas	3 chittacks.

Cream the butter, add the sugar yolks of the eggs. Dredge in the flour and sultanas. Add the well-whisked whites of the eggs. lastly the baking powder. Incorporate the whole well together. Bake in a papered tin, ornament the top with sliced citron peel.

ICINGS FOR CAKES.

ICINGS FOR CAKES.

ORANGE ICING.

Whites of	3 eggs.
Juice of	2 oranges.
Sifted white sugar.			

Put the whites of the three eggs into a basin and squeeze on to them, through muslin, the juice of the 2 oranges. Beat for a few minutes and gradually add sugar until a smooth paste is the result. Cover the cake when nearly cold.

ROSE WATER ICING.

Sifted sugar	4 chittacks.
Rose water	4 dessertspoonfuls.
Whites of	3 eggs.

Pound the sugar and rose water together with a pestle and mortar. Beat the whites of the 3 eggs, add them and whisk the whole well together. When the cake is almost cold, dip a feather in the icing. Cover the cake well. Place it in the oven to harden.

PLAIN SUGAR ICING.

Whites of	6 eggs.
Sifted sugar	8 chittacks.

Beat the eggs and mix with them the pounded sugar. Whisk for some time. Spread

over the cake and harden it in a cool oven. It must not be left too long in the oven otherwise it will be discoloured. For pink icing add cochineal drop by drop until sufficiently coloured.

VANILLA ICING.

Sifted sugar	8 chittacks.
Vanilla essence	1 teaspoonful.
Boiling water	3 dessertspoonfuls.

Boil the water and vanilla essence together, mix in the sugar. Spread on the cake, which must be cold, with the back of a spoon. Dry in a cool oven.

ALMOND ICING.

Whites of	8 eggs.
Sifted white sugar	12 chittacks.
Jordan almonds	8 chittacks.
Rose water	4 dessertspoonfuls.

Pound the almonds in a mortar with the rose water, add the sugar. Beat the whites of the eggs, whisk them with the other ingredients for one and-a-half hours, spread it on the top of the cake, and put it into a cool oven to dry.

YELLOW ALMOND ICING.

Blanched sweet almonds	8 chittacks.
Sifted sugar	8 chittacks.
The yolks of	6 eggs.

Pound the almonds and sugar together with a pestle and mortar. Beat the yolks of the

eggs; add them. Spread over the top of your cake after it is baked, dry in a very cool oven, and when it is cold cover the whole cake with sugar icing.

CHOCOLATE ICING.

Sifted sugar	8 chittacks.
Water	3 chittacks.
Grated chocolate...	2 chittacks.

Boil the sugar in the water, and add the grated chocolate (or Cadbury's cocoa essence). Spread over the cake at once. Ornament the top with bonbons. Vanilla essence can be added if liked.

No. 2.

The whites of	4 eggs.
White sugar	2 chittacks.
Cadbury's cocoa essence	2 chittacks.
A little water.			

Boil the sugar in a little water and add the cocoa. Beat the whites of the eggs, mix them with the sugar and cocoa, spread on to the cake with the back of a spoon.

COFFEE ICING.

Fresh butter	4 chittacks.
Pounded white sugar	2 chittacks.
Strongest coffee	$\frac{1}{2}$ a teacupful.

Make some very strong coffee by boiling some in water. Strain. Beat the butter and sugar well together, add the coffee drop by drop. Cover the cake with it, and dry in a cool oven.

BITTER AND SWEET ALMOND ICING.

Sweet almonds	8 chittacks.
Bitter almonds	$\frac{1}{2}$ chittack.
Sifted sugar	8 chittacks.
Plain water, about	2 tablespoonfuls.

Blanch the almonds and pound them together with the sugar in a mortar. Add enough water to prevent them oiling. Beat into a paste. Spread on the top of a baked cake, and cover with plain sugar icing.

TEA CAKES, ETC.

TEA CAKES, ETC.

TEA CAKE NO. 1.

Butter	2 chittacks.
Sifted sugar	1 chittack.
Flour	8 chittacks.
Baking powder	3 teaspoonfuls.
Milk	4 chittacks.

Melt the butter in the milk, add the sugar and baking powder. Add the flour ; knead the whole well. Make into a round flat cake which must be put on a greased tin before the fire to rise. When risen bake in a hot oven for 30 minutes.

TEA CAKE NO. 2.

Flour	8 chittacks.
Sugar	3 chittacks.
Eggs	4
Bi-carbonate of soda	1 large teaspoonful.
Cream of tartar	1 large teaspoonful.
A little milk.			

Mix the soda and cream of tartar well into the flour ; beat up the eggs, add to them the sugar and gradually dredge in the flour, etc. Add sufficient milk to make a paste. Roll out on a board, cut into rounds, glaze the tops by brushing them over with milk. Bake in a fairly hot oven.

TEA CAKE NO. 3.

Sugar	1 cupful.
Eggs	3.
Melted butter	$\frac{1}{2}$ cupful.
Milk	$1\frac{1}{4}$ cups.
Cream of tartar	2 teaspoonfuls.
Bi-carbonate of soda	1 teaspoonfuls.
Some flour.			

Melt the soda and cream of tartar with the milk, beat well the eggs and add to them the finely-pounded sugar, mix with the milk and add enough flour to make a stiff batter. Mould into shape, and bake for 20 minutes in a hot oven.

TEA CAKE NO. 4.

Procure from the baker eight chittacks of dough as prepared for bread.

Yolks of	4 eggs.
Sifted sugar	2 tablespoonfuls.

Beat well the yolks of the eggs and add to them the sugar, mix with the 8 chittacks of dough. Bake in two tins, allowing plenty of room for them to rise.

TEA CAKE NO. 5.

Flour	8 chittacks.
White sifted sugar	1 chittack.
Milk	4 chittacks.
Butter	1 chittack
Baking powder	1 dessertspoonful.

Mix the flour and baking powder together, dissolve the sugar, melt the butter in the

milk, make all the ingredients into a dough, and knead well. Form into a round cake, place on a greased tin, and bake at once in a hot oven for 30 minutes or so.

TEA CAKE NO. 6.

Flour	8 chittacks.
Eggs (yolks only)...	4.
Butter	3 chittacks.
Sifted white sugar	2 chittacks.

Mix the beaten up butter with the flour, add the sugar. Beat well the yolks of the 4 eggs. Mix all well together ; roll out to about three-quarters of an inch thick, cut into rounds with a tumbler. Brush over the top of each with a little milk. Place on a buttered tin and bake for 30 minutes in a moderate oven. Slice, butter, and serve very hot.

TEA CAKE NO. 7.

Flour	8 chittacks.
Butter	4 chittacks.
Currants	1 chittack.
Sugar	2 chittacks.
Milk	$\frac{1}{4}$ pint.
Eggs	3.
Baking powder	1 teaspoonful.

Mix the flour and butter well together, add the powdered sugar and currants which must previously have been well washed and dried. Beat the eggs well, in the milk in which dissolve the baking powder. Mix all the ingredients

well together. Form into shape, bake on a buttered tin for 30 minutes in a moderately-heated oven. Cut in two, butter well and serve hot.

DOUGH NUTS.

Milk	1½ breakfast cupful.
Butter	½ breakfast cupful]
Sugar	1 breakfast cupful.
Baking powder	3 teaspoonfuls.
Grated nutmeg	¼ teaspoonful.
Eggs	..	.	2.

Rub the butter, sugar and eggs together until smooth, sift the flour and baking powder together, add to the butter, etc. Pour in the 1½ cupfuls of milk, mix into a smooth dough. Roll into small oblong balls, and fry a light-brown in boiling lard or butter.

CARRAWAY SEED TEA CAKE.

Flour	4 chittacks.
Butter	2 chittacks.
Eggs (yolks only)	3.
The white of	1 egg.
Pounded sugar	2 tablespoonfuls.
A few carraway seeds.			
A little milk.			

Rub the butter into the flour, well beat the yolks of the 3 eggs and the white of 1, and add to them the white pounded sugar. Add all the ingredients well together including a few carraway seeds. Make to a proper consistency by the addition of a little warm milk. Let it

stand 1 hour. Form into a tea cake and bake on a flour tin. When done, cut open, butter and serve hot.

SALLY LUNN.

American flour	8 chittacks.
Eggs	3.
Butter	$\frac{1}{2}$ chittack.
Cream of tartar	2 teaspoonfuls.
Bi-carbonate of soda	1 teaspoonful.
Sifted sugar	1 chittack.
Some milk.			

Mix the sugar and cream of tartar with the flour. Add the well-beaten eggs. Melt the butter in a small teacupful of milk, add. Melt the soda in a little more milk and add also. Stir well for a few minutes and bake in two round cake tins, well-buttered, in a quick oven. Toast, and serve buttered.

SWEET TEA SCONES.

American flour	8 chittacks.
Butter	1 dessertspoonful.
Currants	1 chittack.
Sifted Sugar	1 tablespoonful.
Bi-carbonate of soda	1 teaspoonful.
Buttermilk.			

Mix the soda and flour well together then lightly rub in the butter. Add the sugar and well-picked and cleaned currants. Make a well in the middle and pour in a little buttermilk. Mix well with the hand as quickly and lightly as possible. Roll out and cut in either round

or three-cornered pieces. Bake for 30 minutes in a very hot oven. Slice open, butter and serve very hot.

POTATO TEA CAKES.

Mashed potatoes	8 chittacks.
Butter	1 chittack.
Baking powder	1 teaspoonful.
Sifted sugar	1 tablespoonful.
Flour	$\frac{1}{2}$ chittack.
Eggs	2.

Pass the mashed potatoes through a sieve, mix with them the butter, baking powder, sugar, flour and 2 eggs well beaten. Mould into a flat cake, and bake very quickly. Cut open and butter while hot.

BANFF TEA CAKES.

Flour	4 chittacks.
Butter	2 chittacks.
Sugar	$\frac{1}{3}$ chittack.
Currants	$\frac{1}{2}$ chittack.
Baking powder	1 piled up tea-spoonful.
Eggs	2.
A little milk.			

Rub the butter into the flour, add the sugar and baking powder and currants. Beat well the 2 eggs and add them with enough warm (not hot) milk to make a stiff dough. Roll out about half an inch thick, cut into round cakes with a tumbler, prick the tops with a fork, brush over with milk, dust with sifted sugar,

and bake in a very hot oven for 10 minutes. Split open, butter and serve hot.

KENTISH TEA CAKES.

Flour	8 chittacks.
Butter	3 chittacks.
White sifted sugar	3 chittacks.
Candied peel	1 chittack.
Bi-carbonate of soda	$\frac{1}{4}$ teaspoonful.
Yolks of	4 eggs.
Whites of	2 eggs.
A little milk.			

Rub the butter into the flour, add the sugar and candied peel cut up into slice. Melt the soda in a little milk and add also. Beat up the yolks and whites of the eggs separately, and add them gradually. Mix well. Grease a tin and drop the mixture on to it in lumps. Bake in a quick oven.

SWEET DROP SCONES.

Flour	2 teacupfuls.
Sifted Sugar	2 tablespoonfuls.
Bi-carbonate of soda	1 teaspoonful.
Tartaric acid	$\frac{1}{2}$ teaspoonful.
Eggs	2.
A little buttermilk.			

Put the flour into a basin and add to it the sugar, tartaric acid and soda. Mix well. Make a hole in the flour and pour in the well-beaten eggs and a little buttermilk, stir with a wooden spoon, make into a thick batter and stir briskly for a few minutes. Allow to stand for five

minutes when air bubbles should form. Make a griddle or frying-pan quite hot, grease well and drop the batter on to it in spoonfuls. When they begin to look dry on the top, turn them quickly over by inserting the blade of a knife underneath. Brown nicely, and serve with butter.

SWEET MILK SCONES.

American flour	8 chittacks.
White sugar	1 chittack
Butter	$\frac{1}{2}$ chittack.
Cream of tartar	1 teaspoonful.
Bi-carbonate of soda	$\frac{1}{2}$ teaspoonful.
A little warm milk.			
A pinch of salt.			

Put the flour into a basin and mix with it the cream of tartar and soda, then add the butter and sugar and salt. Mix lightly. Add enough milk to make a dough. Roll out. Cut into three-cornered scones about half an inch thick. Bake to a light-brown in a moderate oven. Butter and serve hot.

SWEET CRUMPETS.

Dough as made for bread	8 chittacks.
Sifted sugar	$\frac{1}{2}$ cupful.
Butter	2 chittacks.
Eggs	4.

Take the dough from the baker when he is making bread, rub into it the sugar, butter and well-beaten eggs. Mix well, and bake in well-greased muffin rings. Serve hot and buttered.

MAKAI OR INDIAN CORN CAKES.

Ground makai	2 breakfastcupfuls.
Flour	1 breakfastcupful.
Milk	2 breakfastcupfuls.
Yolks of	4 eggs.
Whites of	4 eggs.
White sugar	1 tablespoonful.
Salt	1 teaspoonful.
Baking powder	2 teaspoonfuls.
Butter	1 tablespoonful.

Mix the Indian corn-meal, flour, sugar and baking powder well together, add the well-beaten eggs, yolks and whites separately, then the butter which must be slightly melted, and the milk, and lastly the salt. Roll out, cut into round cakes. Place on a buttered tin, and bake in a fairly quick oven till brown. Serve hot, cut in two and buttered.

COLORADO TEA CAKES.

Flour (American)	8 chittacks.
Cornflour	1½ chittacks.
Sugar	1 chittack.
Butter	1 chittack.
Lard	1 chittack.
Eggs	2.
Lemon juice	1 tablespoonful.
Water	4 tablespocnfuls.
Salt	1 small teaspoonful.

Mix the flour, cornflour, salt and sugar together. Gradually rub in the butter. Mix to a paste with the well-beaten eggs, lemon juice and water. Roll out. Spread the lard (or

dripping) over two-thirds of the surface, then fold over into three. Turn round and roll out to half inch thick, cut into rounds with a wine-glass and bake in a brisk oven. Split and butter while hot.

AMERICAN SCRIMPERS.

Sifted sugar	4 chittacks.
Butter	1 chittack.
Eggs	4.
Nutmeg (grated)	$\frac{1}{2}$
Milk	1 dessertspoonful.
Flour	

Mix the sugar, butter and grated nutmeg together, add the beaten eggs, milk and sufficient flour to bind the whole. Roll out, cut into strips, twist and tie in knots, bake for about 20 minutes. To be eaten hot with butter.

DELICIOUS TEA CAKES.

Flour (American)	...	1 seer.
Moist sugar	...	12 chittacks.
Butter	...	12 chittacks.
Eggs	...	6.

Rub the butter into the flour and sugar. Beat the yolks of the eggs, mix them in. Whisk the whites to a froth, and add them also. Mix well. Roll out until a quarter of an inch thick, cut into rounds with a biscuit cutter. Bake for about 15 minutes. Serve hot with butter.

GREENLAND CAKES.

Eggs	6.
Sour cream	6 chittacks.
Flour	9 chittacks.
Salt	1 teaspoonful.

Beat the yolks of the eggs, and add to them the flour, salt and cream. Lastly beat in the whites of the eggs, which must previously be whisked to a stiff froth. Bake in small tins in a quick oven. Slice in two, butter, close, and serve very hot. —

POP-OVERS.

Eggs	3.
Milk	1 breakfastcupful.
Flour (American)	2 breakfastcupfuls
Water	1 breakfastcupful.
A pinch of salt.			

Beat the eggs until light, add in rotation the milk, flour, water and salt. Beat all together for a few moments. Heat six cups until quite hot, butter, half fill them with the batter. Bake in a fierce oven for 15 minutes.

YANKEE TEA CAKES.

Fresh milk	1 teacupful.
Butter milk	1 teacupful.
Salt	1 teaspoonful.
Sugar	2 tablespoonfuls.
Melted butter	2 tablespoonfuls.
Flour (American)	
Bi-carbonate of soda	1 small teaspoonful.

Warm the milk and butter milk slightly and mix with it, the sugar, salt, soda, one table-

spoonful of melted butter, and enough flour to enable you to roll out to half an inch thick, cut into rounds, spread on a shallow buttered tin, and bake for about 35 minutes. When they begin to brown, baste them with the other tablespoonful of melted butter. Do this several times until they are brown and crisp.

FLANNEL ROLLS.

Fresh milk	1 small teacupful.
Butter	1 teacupful.
Eggs	3.
Baking powder	3 teaspoonfuls.
Flour	To make a stiff batter.		
Soft sugar	1½ chittacks.

Beat the eggs in the milk, dissolve in it the sugar. Rub the butter gradually into the flour, pour in the liquid, adding more flour if necessary. Form into small oblong rolls, and bake for about 30 minutes in a brisk oven.

CREAM SCONES.

Thick sweet cream	1 teacupful.
Sifted sugar	1 teacupful.
Flour (Watson's American)	1 teacupful.
Eggs	3.
Cream of tartar	1 teaspoonful.
Bi-carbonate of soda	½ teaspoonful.

Beat the eggs, fill the cup in which they are beaten with the cream, add the sugar, flour, &c. Roll out half an inch thick, cut into rounds and bake.

BROWN SPANKIES OR DOUGH NUTS.

Sifted sugar	$\frac{1}{2}$ teacupful.
Sour milk	$\frac{1}{4}$ teacupful.
Butter	1 chittack.
Bi-carbonate of soda	$\frac{1}{4}$ teaspoonful.
Ground ginger	...	}	$\frac{1}{2}$ teaspoonful mixed together.
Ground cinnamon	...		
Ground nutmeg...	...		
Flour (American)	
Boiling lard or butter	
Egg	1.

Dissolve the soda in the sour milk, and add to them the sugar, ground spices, butter, the well-whisked egg, and enough flour to make a soft dough. Roll into small plaits, fry in boiling lard or butter, and sprinkle sifted sugar on the top.

BREAKFAST ROLLS AND
SCONES, ETC.

BREAKFAST ROLLS AND SCONES, ETC.

BREAKFAST ROLLS.

Flour	8 chittacks.
Milk	2 chittacks.
Butter	1 chittack.
Salt	$\frac{1}{2}$ teaspoonful.
Baking powder	2 teaspoonfuls.

Mix the butter and the flour well together, add the salt and baking powder. Mix to a dough with the 2 chittacks of milk, adding more if necessary. Make into small flat round rolls, brush the tops over with milk and bake in a brisk oven for 15 minutes.

DROP SCONES.

American flour	8 chittacks.
Buttermilk	8 chittacks.
Cream of tartar	1 small teaspoonful.
Bi-carbonate of soda	1 small teaspoonful.
Salt	1 saltspoonful.
Eggs	2.

Mix the flour, soda, salt, and cream of tartar all well together. Beat the eggs, yolks and whites separately, and add them to the dry ingredients ; pour in enough buttermilk to make

it of the proper consistency. Grease a frying-pan or flat piece of tin. Drop the butter on to it one spoonful at a time. When they are brown underneath, turn them with a knife and brown the other side.

BUTTERMILK SCONES.

Buttermilk	8 chittacks.
Bi-carbonate of soda	1 teaspoonful.
Salt	$\frac{1}{2}$ saltspoonful.
Flour.			

Mix the soda and salt into the buttermilk, and add enough flour to make a stiff dough, Roll out to about three-quarters of an inch thick, cut into round cakes, place them on a well-buttered tin, and bake at once in a very hot oven.

BREAKFAST CAKES.

American flour	8 chittacks.
Lard (or butter)	1 large tablespoonful.
New milk	1 breakfastcupful.
Bi-carbonate of soda	$\frac{1}{2}$ teaspoonful.
Cream of tartar	1 teaspoonful.

Mix the flour, soda and cream of tartar all well together, also add a little salt. Knead in the lard or butter, moisten the whole to a proper consistency with the milk. Handle as little as possible, roll out lightly, cut into round cakes one inch thick. Bake in a very hot oven. Slice and butter well before serving.

GRIDDLE CAKES.

American flour	4 chittacks.
Butter	2 chittacks.
Baking powder	1 teaspoonful.
A little salt.			

Mix all thoroughly and add a little milk to make into a light paste. Roll out on a floured board. Cut into rounds, with a tumbler, about a quarter of an inch thick. Bake on a griddle, when done split open with the back of a knife, butter and serve very hot.

OAT CAKES.

Coarse oatmeal	6 chittacks.
Butter	1 chittack.
A little milk.			

Mix the butter with the oatmeal and add sufficient milk to make a stiff dough. Dust a board with flour, roll the dough out quickly until it is quite thin, cut into oblong pieces and bake on a griddle or frying-pan.

MUFFINS

Flour	8 chittacks.
Warm milk	$\frac{1}{4}$ pint.
The yolks of	2 eggs.
Baking powder	1 teaspoonful.

Melt the baking powder in the milk and add it to the flour. Mix well. Beat the yolks of the 2 eggs, add them. Form into shape lightly with the hand and bake on a tin for about 20 minutes.

CRUMPETS.

Milk	1½ pints.
Butter	2 chittacks.
Eggs	3.
Flour.			
Baking powder	1 teaspoonful.
A little salt.			

Slightly warm the milk and butter in a saucepan, and as soon as the butter is melted, take it from the fire, and let it cool a little. Beat well the 3 eggs and add to the milk and butter, add also a pinch of salt, and sufficient flour to make a soft dough. Sprinkle in the baking powder, or better still mix it in the first instance with the milk and butter. Stand the whole for about 10 minutes in a warm place. Bake the crumpets on plates made for the purpose, first having well rubbed the plates with butter. Serve hot and well buttered.

OVEN SCONES.

Flour	8 chittacks.
Butter	1 chittack.
Cream of tartar	1 teaspoonful.
Bi-carbonate of soda	½ teaspoonful.
A little buttermilk.			
Salt	1 saltspoonful.

Mix the soda and cream of tartar well into the flour, also the salt, rub in the butter. Moisten the whole sufficiently with some buttermilk. Take with a fork pieces the size of a duck's egg roughly broken off, and bake on a floured tin in a moderate oven.

HOT SCONES.

Flour	8 chittacks.
Bi-carbonate of soda		...	1 teaspoonful.
Some buttermilk.			

Mix the soda with the flour, form into a stiff dough with some buttermilk, roll out to a thickness of half an inch. Cut into three-cornered pieces. Bake for 30 minutes in a quick oven. Serve hot.

SODA LOAF.

Mix the same as above and put into a small oblong baking tin; the dough must only half fill it. Flour the tin well before putting in the mixture. Bake in a moderate oven. To be eaten cold with butter.

POTATO SCONES.

Potatoes	8 chittacks.
Butter	1 chittack.
Baking powder	1 teaspoonful.
Flour	$\frac{1}{2}$ chittack.
Salt	2 saltspoonfuls.
Eggs	2.

Mash the potatoes through a sieve, mix the butter with them, mix the baking powder and salt well with the flour, add to the mashed potatoes and butter. Beat well the 2 eggs, add them. Make into three-cornered scone about three-quarters of an inch thick. Bake very quickly. Split open with the back of a knife, butter and serve very hot.

INDIAN CORN MUFFINS.

Warm milk	8 chittacks
Flour	1 teacupful.
Salt	1 teaspoonful.
Baking powder	1 teaspoonful.
Some ground Indian corn.			
Melted butter	$\frac{1}{2}$ chittack.

Mix the salt and baking powder with the flour, pour in the milk. Mix well and add enough Indian corn to make a thin batter. Leave for two hours. Add the melted butter and bake in muffin tins.

HOT BREAD.

Flour	2 teacupfuls.
Baking powder	2 teaspoonfuls.
Salt	1 teaspoonful.
Eggs	2.
Fresh milk.			

Mix together the flour, baking powder, salt, well-beaten eggs, with enough milk to make a stiff batter. Mix well and bake in a bread tin. To be eaten hot.

FRENCH ROLLS.

Warm milk	12 chittacks.
Toddy.			
Butter	1 chittack.
Salt	1 teaspoonful.
Warm water	$\frac{1}{4}$ pint.
Flour.			

Stir some toddy into the milk (or two teaspoonfuls Borwick's baking powder) which must

be warm. Add enough flour to make a thick batter. Put it into a pan, cover, and keep in a warm place until it has risen. Then add a quarter of a pint of warm water, and the salt. Rub into a little more flour the one chittack of butter and make a dough by adding all together. Let it stand for three-quarters of an hour. Make into rolls. Let them stand another quarter of an hour and then bake. —

RICE SCONES.

Flour	2 teacupfuls.
Cold boiled rice	1 teacupful.
Salt	1 teaspoonfu
Eggs	2.
Fresh milk.			

Mix the flour, rice, salt, and well-beaten eggs all together, with milk sufficient to make a hick batter. Beat all well together, roll out to half an inch thick, cut into three-cornered scones, and bake on a well-greased griddle.

HOMINY GRIDDLE CAKES.

Cold boiled hominy	..	2 cupfuls.
Flour	...	1 cupful.
Milk	...	12 chittacks.
Eggs	...	4.
Salt	...	1 teaspoonful.

Beat the hominy until smooth, add the milk and salt, then the flour, finally the well-beaten eggs. Grease and heat your griddle, put the batter on to it in spoonfuls, keeping the shape as round as possible, and bake in a brisk oven.

NORTH COUNTRY SCONES.

Watson's American flour...	3	coffee cupfuls.
Milk	1½	coffee cupfuls.
Soft sugar	1	teaspoonful.
Baking powder	3	teaspoonfuls.
Salt	1	small teaspoonful.
Butter	½	chittack.

Mix the salt, sugar, and baking powder with the flour, rub in little by little the butter. Mix well with a spoon until smooth, and no lumps are left. Pour in gradually the fresh milk until a smooth batter is the result. Roll out once to about half an inch thick, cut with a sharp knife into three-cornered pieces. Put on to a flat tin, which must first be heated and well floured. Bake in a hot oven for about 25 minutes.

BUNS.

BUNS.

ETON BUNS.

Flour	8 chittacks.
Raisins	1 chittack.
Currants	1 chittack.
Sugar	2 chittacks.
Butter	2 chittacks.
Grated nutmeg	$\frac{1}{2}$ teaspoonful.
Salt	1 saltspoonful.
Milk	1 teacupful.
Baking powder	1 teaspoonful.

Mix the flour, baking powder, salt, nutmeg and sugar all together. Beat the butter to a cream and add, also the well-cleaned raisins and currants. Moisten to a proper consistency with warm milk. Form into buns, glaze the tops by brushing over with milk. Bake in a fairly quick oven.

SPONGE BUNS.

Eggs	6.
Their weight in flour.			
Sifted sugar.			
Essence of vanilla	$\frac{1}{4}$ teaspoonful.

Whisk separately the yolks and whites of the eggs. To the former add the sugar, flour and essence, and lastly add the whites of the eggs. Form into buns, sprinkle sifted sugar on the top, and bake in a moderately quick oven.

BATH BUNS.

Flour	8 chittacks.
Butter	2 chittacks.
Eggs	6.
Milk	1½ chittacks.
Sifted sugar	1½ chittacks.
Carraway seeds	¼ chittack.
Toddy.			

Warm the flour and add a little toddy, also the butter beaten to a cream, sugar, carraway seeds, and well-beaten eggs. Moisten to a proper consistency with some warm milk. Put the mixture in a warm place to rise. When it has well risen, form into buns. Place a strip of candied peel on each and dust with sugar. Place the buns on a well-buttered baking tin, and bake for 20 minutes in a brisk oven.

HOT-CROSS BUNS.

Flour	8 chittacks.
Sugar	2 chittacks.
Mixed spice	½ teaspoonful.
Butter	4 chittacks.
Eggs	6.
A little milk.			
Baking powder	1 teaspoonful.
Currants	2 chittacks.

Rub the butter into the flour and spice and baking powder. Beat the eggs well, add them, also the well-picked and dried currants. Moisten with a little warm milk to make a soft dough. Cover and stand in a warm place for half an hour. Make into buns, form a cross

on the top with the back of a knife. Place on floured tins and bake for 20 minutes.

SULTANA BUNS.

Flour	8 chittacks.
Butter	3 chittacks.
Sifted sugar	2 chittacks.
Eggs	4.
Baking powder	1½ teaspoonful.
Currants	1 chittack.
A little milk.			

Mix the flour and baking powder together, work in the butter and sugar. Beat the eggs with the milk, add, and lastly put in the currants. Bake at once in a hot oven.

DHOLI BUNS.

Flour	8 chittacks.
Butter	6 chittacks.
Sugar	1 chittack.
Eggs	4.
Sultanas	2 chittacks.
Candied peel	1 chittack.
Cream or milk	1 small cupful.

Beat the butter to a cream, and add the flour, sifted sugar and sultanas. Beat the eggs, yolks and whites separately to a stiff froth, and add. Add sufficient cream or milk to make it a proper consistency. Form into small buns, lay a thin slice of candied peel on each, sprinkle with sugar, and bake for 30 minutes in a hot oven.

SAFFRON BUNS.

Flour	12 chittacks.
Butter	4 chittacks.
Sugar	4 chittacks.
Powdered saffron	1 teaspoonful.
Powdered cinnamon	$\frac{1}{2}$ teaspoonful.
Coriander seed	$\frac{1}{2}$ teaspoonful.
Some milk.			

Beat the butter to a cream and add to it the flour, sugar, saffron, cinnamon, nutmeg and coriander seed ; moisten with milk. Form into buns, and bake for 30 minutes in a moderately hot oven.

VANILLA BUNS.

Flour	8 chittacks.
Sugar	2 chittacks.
Butter	1 chittack.
Eggs	6.
Essence of vanilla	1 teaspoonful.

Beat the butter to a cream and gradually dredge in the flour and sugar. Beat the eggs well, add to them the essence and pour the whole over the flour, etc. Form into buns, and bake in a moderate oven for 45 minutes.

WINDSOR BUNS.

Flour	8 chittacks.
Butter	8 chittacks.
Sifted sugar	8 chittacks.
Currants (or sultanas)	8 chittacks.
Weight of eggs in shell	8 chittacks.

Beat the butter to a cream and add to it the sifted sugar, then the flour and currants,

and lastly the yolks and whites of the eggs, beaten and added separately. Stir all well together. Make into buns, place on a buttered tin, glaze the tops by brushing them over with milk. Bake for about 40 minutes.

COCOANUT BUNS.

Flour 12 chittacks.
Sifted sugar 4 chittacks.
Grated cocoanut 4 chittacks.
Butter 4 chittacks.
Baking powder 2 teaspoonfuls.
Some milk.		

Warm the flour before the fire and add to it the sugar, baking powder, and cocoanut. Beat the butter to a cream and add also enough warm milk to make it a proper consistency. Brush over with the white of an egg, and bake in a hot oven for 20 minutes.

COMFIT BUNS.

Butter 8 chittacks.
Flour 8 chittacks.
Baking powder 2 teaspoonfuls.
Sugar 3 chittacks.
Some cream.		
Comfits 1 ounce.

Rub the butter into the flour, add the baking powder and sugar. Make the whole into a proper consistency by adding sufficient warm cream. Make up into buns. Strew the tops with pink and white carraway comfits, and bake upon buttered tins for 20 minutes or so.

AMERICAN BUNS.

Flour	1 seer.
Soft sugar	1 teacupful.
Butter	1 teacupful.
Milk	1 teacupful.
Eggs	4.
Cream of tartar...	2 teaspoonfuls.
Sultanas	1 chittack.
Raisins	1 chittack.
Carraway seeds...	$\frac{1}{2}$ chittack.

Beat the butter to a cream, and gradually work in the flour, sugar, cream of tartar, caraway seeds, sultanas, raisins (which must be stoned and cleaned), then the milk, finally the well-beaten eggs. Form into buns. Place on a floured tin. Glaze the tops with white of eggs, and bake for about 25 minutes.

CHOCOLATE BUNS.

Flour	8 chittacks.
Soft sugar	3 chittacks.
Butter	1 chittack.
Cadbury's cocoa essence	1 chittack.
Eggs	6
Vanilla essence	12 drops.
A little milk.			

Cream the butter. Dissolve the cocoa essence in a saucepan with a little milk, and to it add the vanilla essence. Gradually into the butter incorporate the flour and sugar, then the well-beaten eggs, and finally the cocoa. Mix well, form into small buns. Glaze the tops with white of eggs. Place on a flour tin, and bake in a hot oven for 30 minutes.

LEMON BUNS.

Butter	4 chittacks.
Flour	8 chittacks.
Soft sugar	2 chittacks.
Grated lemon peel	1 chittack.
The juice of	2 lemons.
Eggs	4.
Cream or milk	1 small teacupful.

Cream the butter, gradually work in the flour, sugar, lemon peel and juice, the well-beaten eggs. Form to a firm paste with the cream or milk, form into small buns, sprinkle with sifted sugar, and bake in a brisk oven for 30 minutes.

BISCUITS.

BISCUITS.

ABERNETHY BISCUITS.

Flour	8 chittacks.
White sugar	1 chittack.
Butter	1 chittack.
Carraway seeds	$\frac{1}{4}$ chittack.
Warm milk	4 chittacks.

Mix all the ingredients well together, moisten sufficiently with milk. Roll out very thin. Cut with a round paste-cutter or tumbler. Place on a floured tin and bake.

WINE BISCUITS.

Flour	4 chittacks.
Butter	1 chittack.
Sugar	2 chittacks.
Bi-carbonate of soda		...	1 drachm.
Sherry.			

Mix the soda with the flour, add the butter and sugar, and enough sherry to form a paste. Roll out thin, cut with a biscuit-cutter and bake.

MACAROONS.

Sweet almonds	2 chittacks.
Sifted sugar	4 chittacks.
Whites of	6 eggs.

Blanch and pound the almonds, dry them in the sun. Pound again in a mortar with the

sugar, add the beaten whites of the eggs one by one till a thin paste is formed. Drop pieces, the size of an egg, on to wafer paper. Sprinkle some sliced almonds on the top. Bake in a moderate oven.

ROCK BISCUITS.

Flour	8 chittacks.
Butter	2 chittacks.
Currants	2 chittacks.
Yolks of	4 eggs.
White sugar	2 chittacks.
Soda	1 saltspoonful.
A little warm milk.			

Beat up the yolks of the eggs and add the sugar, soda, and butter ; add about a tablespoonful of milk. Gradually dredge in the flour and currants. Roll out to a quarter of an inch thick, cut with a biscuit-cutter, and bake for 20 minutes.

WATER BISCUITS.

Flour	8 chittacks.
Butter	$\frac{1}{2}$ chittack.
Salt	1 saltspoonful.
Water.			

Mix the flour, butter and salt together ; add enough water to make a stiff paste ; roll out thin. Cut with a biscuit-cutter. Bake a light-brown.

MILK BISCUITS.

Make the same as above, but use warm milk instead of water.

ALMOND PEARLS.

Sweet almonds	4 chittacks.
Bitter almonds	4 chittacks.
White sugar	1 seer.
Whites of	12 eggs.

Blanch and pound the almonds well, and then add the sugar. Whip the whites of eggs. Beat all together for 15 minutes. Squeeze through a tube the size of an 8-anna piece upon thin paper. Bake in a moderate oven.

JUMBLES.

Flour	4 chittacks.
Moist sugar	4 chittacks.
Butter	2 chittacks.
Ginger (powdered)	$\frac{1}{4}$ chittack.
The grated rind and juice of a lemon.			
A little treacle.			

Rub the butter into the flour, add the sugar, ginger, lemon rind and juice. Mix to a paste with some treacle. Spread out thinly on a tin. Bake in a moderate oven, and when done enough, cut into strips while still on the tin, then roll each piece round the finger.

COCOANUT BISCUITS.

Cocoanut (scraped)	2.
Equal weight of white sugar.			
Whites of	6 eggs.

Pound the cocoanut and sugar together in a mortar. Whip the eggs to a stiff froth, and add by degrees to the cocoanut and sugar until it

forms a smooth and thick paste. Beat with a wooden spoon. Drop small portions of the paste upon thin paper. Bake in a slow oven to a pale cream colour. Cut away all the paper except what is under each biscuit.

DOUGH NUTS.

Sugar	1 cupful.
Butter	$\frac{1}{2}$ cupful.
Flour	2 cupfuls.
Baking powder	$1\frac{1}{2}$ teaspoonful.
Ground nutmeg	$\frac{1}{2}$ teaspoonful.
Some warm milk.			

Rub the butter, sugar and eggs together smooth. Sift the flour, powder and nutmeg together, add to the butter, &c., with enough milk to make a paste. Roll out to half an inch. cut and pass into boiling butter or lard. Bake a light-brown.

GINGER NUTS.

Flour	1 seer.
Butter	3 chittacks.
Powdered ginger	1 ounce.
Bi-carbonate of soda	1 teaspoonful.
Eggs	3.
Treacle	1 seer.

Mix the flour and butter together, then add the ginger and soda. Beat well the eggs, and add to the treacle and to them gradually add the flour, etc. Roll out, cut into small thick biscuits, and bake in a slow oven.

RICE BISCUITS.

Rice	2 chittacks.
Butter	1 chittack.
Sifted sugar	1 chittack.
Baking powder	$\frac{1}{2}$ teaspoonful.
A little grated nutmeg.			
The whites of	2 eggs.
Yolk of	1 egg.

Rub the butter into the flour, add the sugar, nutmeg, and baking powder. Add the beaten yolks of the eggs, also the beaten whites. Roll out thin, cut into biscuits. Put on to a greased tin, and bake for about 8 minutes.

ALMOND BISCUITS.

Flour	8 chittacks.
Sifted sugar	8 chittacks.
Eggs	6.
Sweet almonds	$1\frac{1}{2}$ chittacks.
Butter	1 chittack.

Stir all the ingredients lightly together, not working them too much. Roll out to about a quarter of an inch thick and cut into rounds or other shapes with biscuit-cutters. Bake in a slow oven.

SALISBURY BISCUITS.

Butter	2 chittacks.
Sifted sugar	2 chittacks.
Eggs	2.
Mixed spice	$\frac{1}{2}$ teaspoonful.
Some flour.			

Beat the butter to a cream and add the sugar and spice. Beat the two eggs and add them also sufficient flour to make the mixture a

proper consistency. Roll out thin, cut into shapes, and bake in a moderate oven.

CURRANT BISCUITS.

Flour	4 chittacks.
Butter	2 chittacks.
Sifted sugar	3 chittacks.
Yolks of eggs	4.
A little cream or milk.			
Currants	1 chittack.

Beat the yolks of the eggs, rub the butter into the flour, add to the eggs also the sugar. Moisten with a little cream, add some clean and well-dried currants. Roll out thin, and bake in a fairly brisk oven.

FRUIT BISCUITS.

Strawberries	8 chittacks.
Sifted sugar	8 chittacks.

Scald the fruit, and beat with the sugar for about two hours, roll out, cut into shapes with biscuit-cutters. Put in a cool oven for about 10 minutes.

CINNAMON BISCUITS.

Eggs	8.
Sifted sugar	8 chittacks.
Powdered cinnamom	2 teaspoonfuls.
Some flour.			

Beat the eggs well, and add the sugar, cinnamon, and enough flour to make it a proper consistency. Roll out thin, cut into rounds, and bake.

ORANGE BISCUITS.

Flour	2 chittacks.
Sifted sugar	6 chittacks.
Eggs	8.
The grated rind of an orange.			

Beat the eggs well, and add to them gradually all the other ingredients. Beat into a paste with a pestle and mortar. Roll out and cut into biscuits and bake.

DESSERT BISCUITS.

Butter	2 chittacks.
Sifted sugar	2 chittacks.
Yolks of eggs	3.
Whites of eggs	1½.
Flour	4 chittacks.
Grated nutmeg	1 dessertspoonful.

Beat the butter to a cream, add the sugar and well-beaten yolks and whites of eggs, and lastly dredge in the flour and nutmeg. Roll out thin and cut into shape with a biscuit-cutter, place on a flat tin, which must be well sprinkled with flour. Bake a light-brown.

CRACKNELS.

Butter	2 chittacks.
Salt	2 teaspoonfuls.
Eggs	10.
Flour to make a stiff paste.			

Beat the butter to a cream, add the salt and well-beaten eggs, and flour sufficient to make a stiff paste. Knead it well, wrap it up in a cloth, and leave standing for a night. Next morning have ready a large pan of boiling water, roll

out the paste to one inch thick, cut into triangles with a sharp knife, and throw them into the boiling water. Keep the water boiling, and as the cracknels rise, take them out with a skimmer, and throw them into a pan full of cold water, leave them in this for two hours, then take them out, and let them dry for one hour. Then bake in a fairly quick oven for 30 minutes.

WATERLOO BISCUITS.

Butter	4 chittacks.
Sugar	4 chittacks.
Ground rice	4 chittacks.
Baking powder	1 teaspoonful.
Eggs	6.
Vanilla essence	12 drops.

Cream the butter and add to it by degrees the sugar, ground rice, and baking powder. Mix all well together, then stir in the well-beaten eggs and essence. Roll out thin, cut into rounds, place on a hot well-buttered tin, and bake for 10 minutes.

SODA BISCUITS.

Flour	12 chittacks.
Butter	2 chittacks.
Salt	1 teaspoonful.
Bi-carbonate of soda	1 teaspoonful.
Cream of tartar	3 teaspoonsful.
Fresh milk.			

Mix the soda, salt, and cream of tartar well into the flour. Rub in by degrees the butter

and moisten to a stiff paste with fresh milk. Roll out quickly to half an inch thick, cut into rounds, and bake in a brisk oven.

GINGER SNAPS.

Butter	1	teacupful.
Treacle	2	teacupfuls.
Bi-carbonate of soda	1	teaspoonful.
Salt	1	teaspoonful.
Ground ginger	2½	teaspoonfuls.
Flour, sufficient to make a soft dough.				

Melt the butter with the treacle in a saucepan over the fire. Mix in the soda, salt, ginger, and enough flour to make a soft dough. Roll out thin, cut into rounds. Place on a floured tin, and bake in a slow oven for 25 minutes. If kept in a closely-covered tin, they improve with age.

RATIFIAS.

Sweet almonds	8	chittacks.
Sifted sugar	8	chittacks.
Bitter almonds	1	chittack.
Whites of eggs	4.	
Rose water	¼	pint.

Blanch and pound the almonds with a quarter of a pint (2 chittacks) rose water, add the sifted sugar, and the whites of eggs after they have been beaten to a stiff froth. Beat the whole lightly. Roll out, cut into tiny round biscuits, place on some thin paper, which must then be laid on a buttered tin. Bake in a moderate oven for 25 minutes.

SWEET BISCUITS.

Flour	8 chittacks.
Sifted sugar	4 chittacks.
Butter	2 chittacks.
Eggs	3.

Mix the flour, sugar, and butter well together, beat the eggs and add them. When well mixed, roll out very thin, cut into biscuits, prick with a fork, place upon a hot buttered tin and bake.

HINDUSTANI VOCABULARY.

Acid, *kattá*.

Adhere (v.), *chipakna*, *paiwast-honá*.

Allspice. *habáb chiní*.

Almond, *bádám*, *lauz*.

„ bitter, *karwá*, or *títá bádám*.

„ sweet, *míthá* or *hadá bádám*.

Alum, *phithirí*.

Bad, *hharáb*.

Bake (v.), *pakáná*.

Baker, *rótiwálá*.

Ball, *golí*.

Bamboo, *báus*.

Beat up (v.), *mahná*, *phentná*.

Biscuit, *bíshút*, *kák*, *tíkhí*.

Blanch (v.), *sufaid karná*, *zard karná*.

Boil (v.), *josh dená*, *kaulná*.

Bread, *rótí*.

Brisk, *tez*.

Brown, *gandumí rung*, *bádámí rung*, *brune*.

Brush (v.), *áhiste lagná*.

Butter, *makhan*, *muská*.

„ clarified, *ghí*.

„ milk, *matthá*, *lussí*.

Buttered paper, *makhan kágaz*.

Cake, *hek*.

Carraway seed, *ajmod*, *zíra-i-rú mí*, *karwiyá*.

- Carrot, *gájar, gajra*.
 Cavity, *garha, chhed*.
 Centre, *bích*.
 Charcoal, *koelá*.
 Chop (v.), *kát karná, tukrá-tukrá karná*.
 Churn (s.), *mathaniyá, mihání*.
 „ (v.), *mathná, mathan karná*.
 Cinnamon, *dálchíní, dárchíní*.
 Citron (peel), *turanj há chhilká*.
 Clarified butter, *ghí*.
 Clove, *laung, kuranful*.
 Cochineal, *girmiz, kirm-dána*.
 Cocoanut, *nariyal*.
 Coffee, *káffí, gahwa, bun*.
 Consistency (density), *jumáwat, giyám*.
 Cook (s.), *báwarchí*.
 „ (v.), *pahána*.
 Cook-room, *báwarchí-khána*.
 Cool (s.), *thandá*.
 „ (v.), *thandá karná*.
 Copper (metal), *támbá*.
 Coriander plant, *kothmír*.
 „ seed, *dhaniyá, kishniz*.
 Corner, *koná*.
 Cover (s.), *sorposh, dhapná*.
 „ (v.), *dhámpná, jháupná*.
 Cow, *gáe, gáo, gorú*.
 Cow's milk, *gae-ka-dúdh*.
 Crisp, *kurkurá, churchurá*.
 Cream, *malú*.
 Currants, *choti kala kishmish*.

- Damp (adj.), *tar, gílá*.
 „ (v.), *martúb karná, gílá karná, tar karná*.
 Degrees, by, *kadre-kadre, thorá-thorá*.
 Delay, *derí, der*.
 Dilute (v.), *patlá karná*.
 Dinner, *kháná*.

Dinner-time, *kháná-ka-wakt*.
 Dip (v.), *dubáná*.
 Dish, *bartan*.
 Dissolve (v.), *guláná*.
 Dough, *mawa*, *gúndhá húá átá*.
 Drain (v.), (strain), *chháná*.
 „ off (v.), *kháli hurná*.
 Dredge (v.), (sprinkle), *chhítná*.
 Dripping, *habáb-hí-charbí*.
 Drops, *búnd*, *búndí*, *top*.
 Dry (s.), *sukhá*.
 „ (v.), *sukhaná*.

Each, *har-ek*, *ek-ek*.
 Eatable, *hábíl khandá ke*.
 Egg, *andá*, *baizá*.
 Essence, *ras*, *ark*.
 „ (scent), *khusbú*.
 Evenly, *barábar*.
 Every day, *roz-roz*, *din-din*.

Fat, *charbí*, *chikná*.
 Feather, *par*, *pankh*.
 Fill (v.), *bhar dená*.
 Filter (s.), *chúút*.
 „ (v.), *chháná*, *nithárná*.
 Filtered water, *chháná-húá-pání*.
 Finally, *ákhirash*, *sab-se-píchhe*.
 Finger, *unglí*; (like fingers), *unglí-kí-muwáfiq*.
 Flabby, *narm*, *pilpilá*.
 Flavour (s.), *maza*.
 Flavoured, *mazedar*.
 Flour, *átá*, *muida*, *sújí*.
 Fly (s.), *mukhí*.
 Foam (s.), *phen*.
 Fork, *kántá*.
 „ dessert, *munghola-kántá*.

Fork, large, *bara-kántá*.

Froth (s.), *phen*.

Fry (v.), *bhūna*, *frikarná*.

Frying-pan, *frípan*.

Fuel, *jaláwan*.

Garnish (s.), *háshiya-hudí*.

„ (v.), *sagawat karná*, *árásta karná*, *háshiya bunáná*.

Ginger, dry, *sonth*.

„ green, *adruk*.

Gradually, *hote-hote*, *zarra-zarra*.

Grate (v.), *ragarná*.

Grease, *raughan*, *charbí*, *chiknáí*.

Gridiron, *gril-dán*.

Griddle, *tawa*, *khaprí*.

Grind (v.), *písná*, *búkná*.

Handle (s.), *dasta*.

„ (v.), *háth laganá*.

Heat (v.), *garm karná* (as on oven), *jhokna*.

Heavy, *bhárí-sakht*.

Height, *úcháí*.

Hole, *chhed*.

Honey, *mud*, *shahd*.

Hot, *garm*.

Hour, *gharí*, *ghantâ*.

„ (half), *adhá ghántâ*.

„ (quarter), *páo-ghántâ*.

Ice, *baraf*, *pálá*.

Inch (measure), *angul*.

Indian corn, *mukáí*.

Ingredients, *juz*, *masala*.

Inside, *bhítar*, *andur*.

Inverted, *ultá húá*.

Iron, *lohá*.

Jam, *murabba*.

Jar, (s.), *mathá, ghará*.

Jelly, *jellí, murabba, rubb, luáb*.

Juice, *ras, árak, júś*.

Kettle, *kellé, tatahrá, deg, batlohí*.

Knead (v.), *sánná, gúndná*.

Knife, *chhurí*.

Lard, *súar kí charbí*.

Large, *bara*.

Layer (s.), *radda*.

Leaf, *patlá*.

Lemon, *nímbú, límú*.

„ peel, *nímbú ká chhilká*.

Less, *ham*.

Light (adj.), *halká*.

Line, *lahír*.

Little, *thorá*.

Loaf (bread), *rot-rotí*.

„ (sugar), *hand-fáníz*.

Lukewarm, *shír-garm, ním-garm*.

Mace, *jantrí, jáwitrí, bashása*.

Mash (v.), *sánná, saundná*.

Matches, *diyá-suláí*.

Meal, *átá, písán*.

Measure (s.), *máp, náp, wazn*.

„ (v.), *máp harná, náp karná*.

„ (weight), *wazu*.

Melt (v.), *galná, galáná, pighláná*.

Middle, *bích*.

Milk, *dúdh*.

„ (butter), *mailú*.

„ (curdled, sour), *dæhí*.

„ (skim), *matha*.

„ (and water), *lassí*.

Milkman, *goálá, gop, gwál*.

Milk-pail, *dúdh hándí*.

Mix (v.), *miláná*.

Mixture (s.), *milao, ámeyish*.

Moderate (oven), *ham garm*.

Moist, *tar, simsimá, gílá-sukhá*.

Moisten (v.), *siláná, tár or nim karná*.

Molasses, *gúr, júsí*.

Mortar, *háwan*.

Mould (s.), *sánchá*.

„ (v.), *phaphúndí lagná*.

Muller (stone), *lora, battá, silant*.

Muffin, *mufkín*.

Necessary, *zarúr*.

New (fresh), *táza*.

Nutcrackers, *sarantá*.

Nutmeg, *jáephul, jauz*.

Oatmeal, *dalya*.

Oil, *tel, ranghan*.

Orange, *nárangí, náranj*.

„ juice, *nárangí kí ras*.

„ peel, *nárangí ka chhilká*.

Outside, *báhar*.

Oven, *tanúr, tandúr, bhat*.

Parboil (v.), *nímgosh karná, adhbáil karná*.

Paste, *mándí*.

„ (gum), *leyí*.

Peel, *chhilká*.

Pestle, *dasta*, *músal*.

Pick (v.), *chunná*, *níkalná*.

Potato,, *álú*.

Pound (v.), *písná*, *búkná*.

Pour out (v.), *dálná*.

Powder (s.), *búkní*.

„ (v.), *búkná*, *písná*.

Preserve (v.), (fruit), *pákná*.

„ (s.), *murabba*.

Prick (v.), *kántá* *lugáná*.

Quarter, *páo*, *chautháí*.

„ of an hour, *páo ghaná*.

Quick, *jaldí*.

„ *tez tandúr*.

Raisins, *kishmish*.

Rice, *cháwal*.

„ cooked, *bhát*.

Rind, *chhilhá*.

Ripe, *puhhá*.

Rise (v.), *uthná*.

Roast, *kabáb*.

Roll out (v.), *lorháná*.

Rolling pin, *belan*, *belná*.

Rotten, *sará*, *galá*.

Saffron, *za'farán*, *hesar*; (seed), *kurtúm*, *bar*.

Salt, *namak*, *lon*, *pángá*, *khárí*.

Sand, *bálú*.

Sandwich, *sánbíf*.

Saucepan, *degchí*, *sáspán*.

Scales (balance), *tárázú*.

Seed, *biyá*, *dáná*.

Separately, *alag-alag*.

Shape, *shakl*.

„ (mould), *sáncha*.

Shallow, *uthlá, pantalá*.

Shorter (lighter with reference to pastry), *halka*

Sift (v.), *chálná; jhárná*.

Skim milk, *matha*.

Slice (s.), *phánk*.

Slowly, *áhiste áhiste, derí se*.

Smoke, *dhúnán*.

Smooth, *chikna*.

Soft, *narm*; (light), *halka*.

Spices, *masalah*.

Spoon, *chamach, chamcha*.

„ egg, *andá ka chamcha*.

„ salt, *namak ka chamcha*.

„ tea, *chá ka chamcha*.

„ dessert, *manjholá chamcha*.

„ table, *bará chamcha*.

Spoonful, *chamach bhar*.

Square, *chauras*.

Stale, *bási, purána*.

Stiff, *karrá*.

Stone (v.), *bij* or *hiyá nikálná*.

Stove, *anghethí*.

Suet, *charbí*.

Sugar, *shakar, misrí, chiní*.

„ brown, *lall misrí*.

„ loaf, *kand, fáníz*.

„ pounded, *písí* or *búkní misrí*.

„ white, *safáid misrí*.

„ yellow, *píla misrí*.

Sultana, *barí kishmish*.

Sweet, *míthá*.

Sweatmeat, *míthai, shiríuí, halwá*.

Tea, *chá*.

„ time, *chá ká wakt*.

Thick, *motá*; (liquid), *gárhá*.

Thickness, *motái*.
 Thorough, *púra*.
 Treacle, *chotá-gur*.
 Trickle, *bundiyaana, rísna*.

Unbroken, *samúchá, an-tútá*.
 Unclean, *ná-sáf, mailá*.
 Uncut, *ankatá*.
 Under, *níche*.
 Underdone, *katcha*.

Wash (v.), *dhoná, pání-se sáf karná*.
 Water, *pání, jal, áb*.
 „ filtered, *chúút ká pání*.
 „ rain, *barsát ká pání*.
 Water-bearer, *bhístí*.
 Weigh (v.), *taulná, jokhná, wazan karná*.
 Weights, *bat-khará, bát*.
 Well (s.), *indará, kúá*.
 Wet, *tarí, name*.
 Whey, *dúdh ká pání, panchha*.
 Whisk (s.), *kúchá*.
 „ (v.), *phiráná*.
 White of egg, *safedí, andá ká safedí*.
 Whole, *samúchá*.
 Wine, *sharáb*.
 Wipe (v.), *ponchhná, sáf karná*.

Yolk (of egg), *zardí*.
 Yellow, *pílá*.

WEIGHTS AND MEASURES.

INDIAN.

GOVERNMENT.

4 Punks	=	1 Dhán.
4 Dháns	=	1 Ruttee.
18 Ruttees	=	1 Masha.
2 Mashas	=	1 Tola.
5 Tolas	=	1 Chittack.
16 Chittacks	=	1 Seer.
40 Seers	=	1 Maund.

BAZAR WEIGHT.

5 Sicki or $\frac{1}{4}$ rupee	=	1 Kancha.
4 Kanchas	=	1 Chittack.
4 Chittacks or 20 tolas	=	1 Powah.
4 Powahs	=	1 Seer.
5 Seers	=	1 Passeree.
8 Passerees or 40 seers	=	1 Maund.

LIQUID MEASURE.

5 Sicca Rupees	=	1 Chittack.
4 Chittacks	=	1 Powah.
4 Powahs	=	1 Seer.
40 Seers	=	1 Maund.

ENGLISH.

AVOIRDUPOIS.

16 Drams	=	1 Ounce.
16 Ounces	=	1 Pound (lb).
14 Pounds	=	1 Stone.
28 Pounds	=	1 Quarter.
112 "	=	1 Hundredweight.
20 Hundredweights	=	1 Ton.

LIQUID MEASURE.

2 Pints	=	1 Quart.
4 Quarts	=	1 Gallon.
9 Gallons	=	1 Firkin.

INDIAN WEIGHTS AND ENGLISH MEASURES.

1 Bazar Maund	=	82 lbs. Avoirdupois.
1 „ Seer	=	2 $\frac{3}{5}$ „ „
1 „ Powah	=	8 oz. 4 drachms „
1 „ Chittack	=	2 „ 1 „ „
1 „ Kutchaha	=	8 drachms 6 grs. „
1 Tolah	=	6 „ 19 „ „

DRY MEASURE.

2 Gallons = 1 Peck	=	7 Seers 4 chittacks.
4 Pecks = 1 Bushel	=	229 „
8 Bushels = 1 Quarter	=	5 Mauuds 32 seers.

LIQUID MEASURE.

$\frac{1}{2}$ Pint	=	4 Chittacks.
$\frac{1}{4}$ Pint	=	8 „
1 Quart	=	1 Seer.
1 Gallon	=	4 Seers.

INDEX.

				<i>Page</i>
Abernethy Biscuits	91
Almond	95
" Bitter and Sweet Icing	52
" Icing	50
" Pearl Biscuits	93
" Rice Cake	11
" Short Bread	13
" Sponge Cake	16
American Buns	86
" Cake	64
" Scrimpers	64
Banff Tea Cakes	60
Bath Buns	86
Birthday Cake	23
BISCUITS	20
Bishop's Cake	91
Bitter and Sweet Icing, Almond	52
Bread Cake	14
BREAKFAST ROLLS AND SCONES	71
Breakfast Cakes	72
" Rolls	71
Brown Spankies	67
BUNS	81
Buttermilk Cake	39
" Scones	72
S, C				8

	<i>Page</i>
CAKES	11
Canadian Cake	43
Candied Fruit Cake	44
Carraway Seed "	31
" " Tea Cake	58
Cherry Cake	20
Children's Delight	22
Chilham Cake	35
Chocolate Buns	86
" Cake	45
" Cake, Delicious	18
" Icing, No. 1	51
" " No. 2	51
" Sponge Fingers	12
Cinnamon Biscuits	96
Cocoanut "	93
" Buns	85
" Cake	32
Coffee Cakes	19, 24
" Icing	51
Colorado Tea Cake	63
Comfit Buns	85
Cracknels	97
Cranbrook Cake	46
Cream Scones	66
Crumpets	74
Currant Biscuits	96
Delicious Chocolate Cake	18
" Tea "	64
Dessert Biscuits	97
Devon Lunch Cake	39
Dholi Buns	83
Dough Nuts	58, 94
Drop Scones	71
Easter Cake	28
Eton Buns	81
Flannel Rolls	66
Flour, the best kinds for Tea Cakes, &c.	5

French Rolls	76
Fruit Biscuits	96
Genoese Cake	26
German „	33
Gingerbread	21
„ Transparent	25
Ginger Cake	13. 46
Ginger Nuts	94
Gingersnaps	99
Girdle Cakes	73
„ „ Hominy	77
Good Sultana Cake	37
Greenland „	65
Greenwich „	15
Hominy Girdle Cakes	77
Honey Cake	20
Hot Bread	76
„ Cross Buns	82
„ Scones	75
ICINGS FOR CAKES	49
Icing Almond	50
„ Chocolate, No. 1	51
„ „ No. 2	51
„ Coffee	51
„ Orange	49
„ Plain Sugar	49
„ Rose Water	49
„ Vanilla	50
„ Yellow Almond	50
Indian Corn Muffins	76
Jelly Cake	36
Jumbles	93
Kentish Tea Cakes	61
Lancashire Cakes	24
Lemon Buns	87

					<i>Page</i>
Lemon Cake	26
Little Cakes	26
Lunch Cake	35
Macaroons	33
Madeira Cake	40
Makai or Indian Corn Cakes	62
Maraschino Cake	14
Marmalade Blay Nuts	19
Milk Biscuits	91
Mother's Cake	44
Muffins	73
North Country Scones	78
Nugget Cake	12
Oat Cakes	73
Oil Cooking Stoves	2
Orange Biscuits	97
" Cake	17
" Icing	49
Oven Scones	74
Ovens, Masonry...	2
" Portable, for Camp use	4
" Temporary	4
Pearl Biscuits, Almond	93
Plain Plum Cake, 4lbs.	29
" " " 5lbs.	11
" Sugar Icing	49
Plum Cake 33.	42
Pop-overs	65
Potato Scones	74
" Tea Cakes	60
Queen's Cakes	30
Ratiffa Biscuits...	99
Ribbon Cake	15
Rice	95
" " Almond	11
" Scones	77

Page

Rice Seed Cake	37
Rich Pound Cake	32
Rock Biscuits	92
.. Cakes	18
Rolls and Scones, Breakfast	71
Rome Cake	21
Rose Water Icing	49
Russian Cake	29
Rutland „	40
Saffron Buns	84
Salisbury Biscuits	95
Sally Lunn	59
SCONES	71
Short Bread, Almond	13
Short Cakes	31
Silver Wedding Cake	17
Snow Cake	22
Soda Biscuits	98
„ Cake	23
„ Loaf	75
Southerndown Cake	43
Spice Bread	27
Spicy Cake	16
Sponge Buns	81
„ Cake, Almond	16
„ Cakes	25
„ Fingers, Chocolate	12
„ Pound Cake	38
Successful making of Cakes, &c.	5
Sultana Buns	83
Sweet Biscuits	100
„ Crumpets	62
„ Drop Scones	61
„ Milk „	62
„ Tea „	59
TEA CAKES, &c.	53
Tea Cake, No. 1	55
„ No. 2	55
„ No. 3	56

				<i>Page</i>
Tea Cake. No. 4	56
„ No. 5	56
„ No. 6	57
„ No. 7	57
„ Delicious	64
Tennis Cake	41
Transparent Gingerbread	25
Truro Cake	41
Tuscany Cake	45
Vanilla Buns	84
„ Icing	50
„ Sponge Cake	34
Water Biscuits	92
Waterloo „	98
Wedding Cake	34
Windsor Buns	84
Wine Biscuits	91
Woolwich Cake	36
Yankee Tea Cakes	65
Yellow Almond Icing	50
Yorkshire Parkin	28



